

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 85

NOVEMBER 28, 1931

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Number 22

AND CONSIDER THE MILES THEY'VE TRAVELLED



Six cylinder Mack Model BG, operated by Swift & Co., at Jefferson, Ky. One of 50 modern Macks now serving this prominent packing company throughout the country.

EVERY FIFTH MACK on the road is more than Seven years old

Trucks are travelling faster today, running more miles per year. And average trucks are not lasting so long. But even considering this trend, motor truck registrations* at the end of 1930 revealed 15,659 more Mack trucks in service today than Mack has sold in the past seven years. This is 22 per cent of the 71,042 Mack trucks registered.

Hundreds of thousands of miles of performance without costly lay-offs—whether it be packed into

more or less than seven years, is a buy that commands consideration whenever you need a new motor



• Facts!
That's what the truck buyer wants today. You will find them in this valuable folder, which is yours for the asking.

MACK TRUCKS, INC.

25 BROADWAY, NEW YORK, N. Y.

truck. A Mack lasts longer—looks better all its life—keeps on the road and out of the shop—because a Mack is better built. Thousands of buyers in many fields have experienced the economy of Mack quality and long life. An increasing number of buyers in the packing industry, too, are discovering the profitable operating advantages of present-day Mack Light-capacity Models.

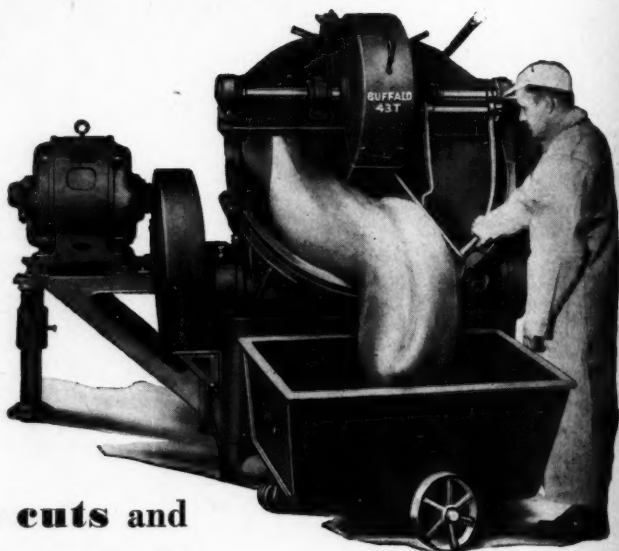
*Figures by R. L. Polk & Company, Detroit

*Meets all the Requirements of
Government Inspection*

“BUFFALO”

**Self-Emptying
SILENT
CUTTER**

**IMPROVES QUALITY
INCREASES YIELD
REDUCES COSTS**



TWO SIZES:

43T—250 lbs. Capacity

57T—600 lbs. Capacity

THIS modern machine **cuts** and **empties** a batch of meat in 5½ to 8 minutes **without touching** it by **hand**. It not only **speeds up** production but enables you to turn out the finest quality of sausage with the least amount of **shrinkage**. Prominent **packers** tell us it **saves up to 1c a pound** over other methods.

*It will pay you to write for full details and prices
List of prominent users furnished on request*

JOHN E. SMITH'S SONS COMPANY
50 Broadway **Buffalo, N. Y., U. S. A.**

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 85. No. 22

NOVEMBER 28, 1931

Chicago and New York

Helping Meat to Hold Its Own Against Competing Foods and False Food Ideas

Meat must be advertised—if it is to hold its dominant place in the family of foods.

The meat industry has recognized this fact, but has been slow to act on it.

With typical Western enterprise California meat interests have taken the lead in this effort. Previous campaigns have centered chiefly in the southern part of the state. Now the San Francisco area takes its turn.

The latest campaign—one of education only—covers a ten months period, and is backed by livestock producers, packers, stockyards interests, jobbers and retailers.

Outdoor posters, street car cards, newspaper advertisements, package inserts, contests for housewives, dealers' contests, salesmen's contests and prizes for the work of high school domestic science classes are included in the program.

Weekly releases on meat and the meat industry are made to newspapers of the area covered.

Organize a Meat Institute.

For a long time it has been evident to leaders in the various branches of the industry in this California area that meat must be advertised if it is to hold its own. The influence of vegetarianism, food fanaticism and other factors was recognized, and steps were taken to overcome these barriers in the sale of meat.

Representatives of the different branches of the livestock and meat industry set to work to formulate a program for this purpose and to raise a

fund to finance it. As a result, on July 1, 1931, the Pacific Livestock and Meat Institute, Ltd., came into being with \$50,000 available for its work.

An institute trade-mark was regarded as one of the first needs in carrying out the program. This trade-mark consists of a disc featuring a steer, hog and lamb with the words, "Pacific Livestock and Meat Institute Limited" around the border. This is used on all outdoor, car card and leaflet publicity, and on the windows of all wholesale and retail houses participating in the work of the institute.

Plan of the Campaign.

Officers and directors of the institute realized that in recent years there has been a flood of food propaganda which

has built up a health consciousness in the minds of the people. They felt that at the same time competitive products had fired point-blank at meat, and that the industry was forced to stand by and watch other foods get the attention of the housewife.

People were told that meat is harmful; bugaboos of all sorts were given wide circulation. Some manufacturers of food products openly fought meat. Thus the question was how best to present the case of meat to the people.

With all the facts before them, they agreed that:

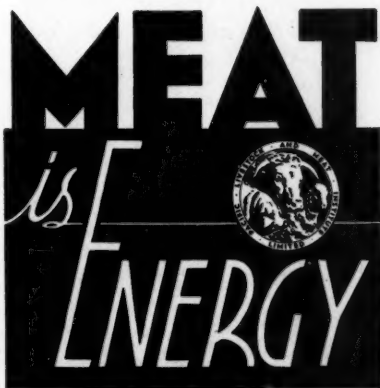
1. The campaign must not be controversial in nature. It must not be directed against any food; it must not condemn; it must not preach; it must not hold out the bugaboo that you will die next day if you do not eat meat.
2. The campaign must be indirect. Its theme must be short, powerful, interest-getting.
3. The campaign must not expect to prove a sensation overnight, but rather, through cumulative interest, achieve its objectives.

On July 1, 1931, the campaign was started, and it is planned to run until April, 1932. Billboards were first used, five posters to be used every other month throughout the period.

Appeal of the Posters.

Each consists of a subject having an intimate appeal to the bulk of the people. The first poster illustrates a child swinging and the words "Meat is energy," on a blue background. Across the bottom of the poster is the statement, "The Sustained Energy of Childhood Is Built on Meat."

The second poster is of a young



SLOGANS TO SELL MEAT.

This is a sample of the newspaper advertising which is being used throughout the 40-week publicity period of the Pacific Livestock and Meat Institute, Ltd., in conjunction with its outdoor advertising campaign. Five slogans are employed, the other four being "Meat is Vitality," "Meat is Power," "Meat is Nerve," and "Meat is Vigor."



CATCHY BILLBOARD ADVERTISING ATTRACTS ATTENTION OF CONSUMERS.

Reproduction of one of the five billboard advertisements that appear throughout the campaign for increased meat consumption in the San Francisco Bay area. They are done in four colors and each carries a strong health appeal.

woman in a bathing suit throwing a beach ball. "Meat is Vitality" are the words featured on a dark green background, with the slogan at the bottom of the poster, "Radiant Health is Built on Meat."

The third poster, used in November and December, is still more seasonal. This is a football scene, the player crashing through the line with three men clinging to him. "Meat is Power" is written across the face of this poster and at the bottom, "The Major Food on Every Training Table Is Meat."

The fourth poster, to be featured in January, shows a steel worker high in the air clinging to an iron ball. "Meat is Nerve" features the face of this poster, with the line "The Builders of the World Are Meat Eaters," across the base of the poster.

The fifth poster shows a javelin thrower poised to make the throw. "Meat is Vigor" is the slogan of this poster, the supporting line at the base being, "Build Health and Strength With Meat."

All posters contain the emblem of the institute and all are done in four colors.

The Idea Caught On.

The theme is general, although seasonal in appeal, and the campaign can be suited to whatever additional territory joins the Pacific Livestock and Meat Institute, Ltd., it is said.

The first board, which went up in July, proved that the theme behind the campaign was effective. No matter how hurried the pedestrian, motorist or street-car rider may be, the eye is caught first by the attractive art work, is impressed by the pithy line, "Meat is Power" or "Meat is Energy," etc. The bottom line is strong enough and big enough to drive home the primary idea.

For various reasons, the greater part of the appropriation was devoted to outdoor publicity principally because

the outdoors presents an opportunity of getting the story over in the primary way that the plan contemplated.

The next step was to reduce the billboard subjects to car card size and buy a half showing in San Francisco and Oakland. These car cards, carrying the same theme and running concurrently with billboards, further rivet the theme in the mind of the public.

After this came the newspapers. All the papers in the San Francisco bay area are being utilized. Small space, carrying merely, "MEAT IS POWER," or "MEAT IS ENERGY," etc., are being used twice a week. Thus, outdoor, car cards and newspapers are harmonized and a percussive effect is achieved through the use of all three mediums.

Effect of the Campaign.

This is the basis of the campaign. It is obvious that the positive method of presenting the case offers no chance for controversy. None will deny that meat is power, vigor, vitality, energy or nerve. It is a campaign, furthermore, which achieves its objectives



OFFICIAL CAMPAIGN SEAL.

This seal, adopted as the official trademark of the Pacific Livestock and Meat Institute, Ltd., is pasted on the windows of all wholesale and retail meat dealers who are members of the institute. It appears also on all billboard and car card advertisements and on the leaflets issued by the institute.

without hurting anyone. It is a campaign, also, that is entertaining, that is indirect and hits the public between the eyes because it speaks of a generic food—meat. It is a campaign to seek to convince by presenting wonderful physical types and tying up meat with them. It is directed to the woman and the man and the child. The psychology behind the campaign is based on suggestion.

A San Francisco and an Oakland newspaper each planned gigantic cooking schools, one in the fall and one in the spring. At those times radio will be utilized. The two newspapers will give publicity to the affair, will receive publicity themselves by having the announcement of the cooking school on the window of every retail shop in their trading area, and also will have the retail meat dealers plugging for their cooking school. These cooking schools will offer prizes for housewives. The retail meat dealers and the newspapers will publicize the contest. Prizes will be awarded for the best letters on meat.

In addition, a contest will be held for salesmen in the various shops. They, too, will receive prizes, for the best letters on meat merchandising, how the advertising campaign may be improved, and progressive methods on presenting the case of meat to the public.

To summarize this phase, the public is reached through outdoor billboard advertising, car cards, newspaper and radio.

Retail Dealer Helps.

The interested public is then given further sales facts by the retail dealers who are given the following helps to aid them:

1. A monthly letter from the institute is sent to every salesman. These letters include (1) an outline of the campaign; (2) the necessity of fighting for business; (3) sales tips; (4) the creation of a feeling of team play among the members of the institute.
2. A soft-sheet of the current poster is pasted on the window of each dealer.
3. Each dealer is given a series of package enclosures, forty in all. These package enclosures include recipes from prominent chefs, advice from doctors, summer and picnic menus, and the part that meat plays in the building of health. These enclosures are made to fit the recipe box of the housewife. On one side is printed a series of recipes and on the other is printed facts about meat.

The prime purpose of these enclosures is to publicize meat. They cover such subjects as (1) the impossibility of vegetarianism to give the body what

(Continued on page 51.)

Safety Comes First in Every Part of the Meat Packing Plant

Accidents in the meat plant are penalties of neglect, thoughtlessness and carelessness.

In the reduction or prevention of accidents the problem is to anticipate what may become a hazard, and so guard and protect it that it never may become a source of danger.

The accident frequency rate is higher than it should be in many packinghouses. That it can be reduced materially has been proved.

(See THE NATIONAL PROVISIONER, November 14, pages 21, 22, 46.)

These figures show that while the frequency rate of 18 meat plants reporting to the National Safety Council averaged 55.94, there are some plants in which the average accident frequency rate is less than 20.

Where and how accidents occur in the meat plant, and how they can be reduced, is told by a meat plant executive who has specialized in safety work.

Meat Plant Safety

By Henry G. Schaffner.*

We begin our meat plant safety tour in the stock yards, where many cars and trucks of livestock are handled daily. The problem of safety begins right here in the handling of these animals, which after long, weary and none too comfortable positions in their ride in the railroad cars, become irritable and sometimes unmanageable, and the greatest care must be exercised in their handling.

Chutes must be made secure, gates must be closed or well guarded and runways made as safe as possible so as to prevent slipping, not alone of the animals, but the attendant as well, for a slip and fall in the path or in between a load of livestock invites disaster almost immediately.

Handling Truck Livestock.

Another of our present day safety problems is the handling of livestock by truck. This method of transportation is becoming more and more universally used and presents in itself many new safety problems.

First, the driver must have a trained mind in handling this ever shifting load so as to safeguard himself and others on the road. In the unloading from trucks, extra precaution must be used,



SAFETY RULES IN THIS PLANT.

From the front door to the back everything is watched from the safety standpoint in the plant of Schaffner Bros. Co., Erie, Pa.

as animals, especially cattle, after being cramped and shaken up are prone to charge, to kick or to jump as soon as released. Care must be used in getting out of their way and guarding well points of escape, for much damage can be done by animals running wildly through city streets.

These accidents have happened, in almost every instance, through the carelessness of some thoughtless worker, and have resulted in many serious accidents. Advise your yardmen of these dangers. It may prevent serious trouble in the future.

From the stock yards we proceed to the killing floors.

The knocking pens, where so many accidents are liable to occur, are first considered. Animals after being stunned are very apt to rear and kick, and while shackling takes place the greatest care must be exercised to prevent injury under these circumstances. The shackle chains should be securely fastened so that in hoisting, slipping and falling are reduced to a minimum.

Hoisting chains should be inspected regularly, as well as rails and hangers. Floors should be kept as clean and as free from grease as possible to prevent slipping and falling of workers, as most of them carry knives either in their hands or pouches, and a fall may prove to be a very serious accident.

Safety in Hog Killing.

Inspect gambrels, rollers and hooks frequently and have repaired or discarded any that show excessive wear or flaws, as many serious accidents occur from falling hooks.

Great care should be exercised by workers engaged in hog scalding, as these scalding vats are a hazard which bear everlasting vigil. The filth and grime in these vats present an additional danger of infection in the event of scalding and any injury needs immediate first-aid treatment as well as skilled medical care. The slightest injury or cut received on the killing floors, which are naturally alive with all sorts of animal life and disease germs, should receive prompt "first-aid" and if necessary, professional treatment.

We next enter the chill rooms, per-



MODERN CONSTRUCTION AND EQUIPMENT REDUCE FIRE HAZARDS.

Rendering materials are highly inflammable. Fire hazards are reduced to the minimum by the most modern construction and equipment in the new plant of the Consolidated Rendering Co., Philadelphia.

*Secretary of Schaffner Brothers Co., Erie, Pa., and secretary of the Erie Safety Council. Read at the Twentieth Annual Safety Congress, Chicago.



ACCIDENTS MINIMIZED BY BEST LAYOUT AND METHODS.

Think of what might happen in this big pork cutting room (John Morrell & Co., Sioux Falls, S. D.) were it not for modern layout and equipment, and safety education and supervision.

hops cooled by a brine spray. The continuous spray of this brine over the rails and beams tends to rust or corrode the rails, and if there are wooden beams, these become soft and soggy and unable to carry the tremendous weights placed on them. Make inspection of these hazards so as to prevent loaded rails from tumbling down in a dangerous mass.

Follow through to the larger coolers and make frequent inspection of switches, guard rails and racks, as well as hangers and beams. Do not neglect to make frequent inspection of ammonia coils, so as to prevent the danger of bad leaks, burns and asphyxiation.

Smokehouse Fire Hazard.

From here we enter the pork cutting department with its array of sharp knives, wielding cleavers, rotary saws, rollers and skinning machines, all hazards if not carefully guarded with mechanical devices and human ingenuity. Impress upon your workers the importance of being careful around these many dangers.

Now, to the curing cellars where tons of meats are piled in dry cure or packed in mammoth barrels of brine. It is up to the foreman to see to it that piles are safely stacked and barrels are correctly placed. Keep the floors clean and free from grease. Watch also for ammonia leaks as all too often these curing rooms are below ground and offer additional hazards in escape, should something happen.

Smoke houses offer the greatest fire hazard in the plant.

The continued drip of grease from the hams and bacon opens up a dangerous fire peril. Keep the walls and grates clean. Make frequent inspection

and clean often. If gas is used in combination with sawdust, make sure that gas connections are secure and that safety valves are easily accessible. Keep a keen eye on sawdust pits so that there is no chance for sparks to start a fire within the bins. Fire prevention goes hand in hand with safety, and here is your chance to work the two in common.

Sausage Room and Rendering.

Now we go on to the sausage kitchen, with its many machines.

First of all, make sure that guards are placed on all grinders, choppers and cutting machines. With the high speed, electrically-operated knives and grinders, the hazard here is particularly great and needs constant education on the part of workers as well as an everlasting vigil on the part of the foreman. Inspect regularly the sausage trees and racks, so that falling is reduced to a minimum.

Precaution should be urged in the operation of boilers and steam cookers, so that steam valves and covers are always in good condition. Steam scalds are very painful and dangerous and prevention of scalds is an important part of safety work in the meat plant sausage kitchen.

From here, we travel to the casing department with its rotating and revolving washers and scrapers, each with its own peculiar danger. Safeguard these machines and safeguard the employees in this department who are constantly exposed to grime and residue which open the way to many infections.

Now to the rendering plants, where giant steam and electrically operated tanks add their bit to the many hazards

in the packinghouse. Again, we must use great care in watching steam pressure so as to prevent explosion and running over of hot greases so dangerous to the worker. Check safety valves often and instruct workers to be on their guard.

From there we go to the engine room, in charge of a chief engineer under whose responsibility so much of the safety of the plant is placed. Hazards of steam, electricity and ammonia are under his care. Guards for fly wheels and fast-moving machines are absolutely essential and should be frequently checked. Boilers should be regularly inspected and necessary repairs made without delay. Explosions and shut-downs are costly and extremely dangerous.

Hide Cellars and Dry Storage.

Check up with your chief engineer often, make him also a safety engineer.

Down we go to the hide cellars, where tons of hides are cured in piles many feet high. The foreman should see to it that they are piled safely, and keep the place as clean as possible to prevent an accumulation of breeding places. Use disinfectants and insecticides liberally to prevent breeding, and if the workers have any open wounds, give immediate attention.

Many cases of dermatitis, or other skin infections are traceable to hides, and rashes or redness of the skin should have immediate care from a good physician or skin specialist.

Traveling farther, we pass through the warehouses, packed with barrels, tubs, boxes, paper, burlap, cotton sacks and hundreds of other articles common to a packinghouse. Herein lies another great fire hazard and must be constantly watched. Carelessness has no place in a stock room or warehouse, and it must be constantly guarded against.

Again, we enter the plant itself and find ourselves amidst the hurry and bustle of the packing and shipping department. Care must be exercised in lifting heavy articles; ruptures are dangerous. Trucks should be operated with great care to prevent toe and foot injuries. Where wire-bound boxes are used, wire scratches should not be treated lightly. They are extremely dangerous, as well as injury from nails, etc., which may be strewn on the floor, sometimes stepping on a nail leads to one of the most serious of infections. Guard against them.

First Aid Follows Safety.

Out on the loading platform trucks are being loaded ready to be hurried to their destination. Load them carefully and securely; and last, but not least, instruct the driver in safe driving on the road; he can carry with him the

(Continued on page 26.)

Chains Fight Attempts to Tax Them Out of Business

The new Alabama chain store tax has been attacked as unconstitutional, and four petitions asking restraining orders to prevent its collection have been filed in the Montgomery Circuit Court. Temporary injunctions have been granted against the state tax commissioner. The scale under which the Alabama tax is collected provides \$1 for every retail store operated in the state; \$10 for each of the next four stores under a single ownership; \$15 for each of the next five stores; \$25 for each of the next ten stores; and \$75 for each unit of more than twenty under a single ownership. In addition there is a filing fee of 50 cents for each store, regardless of the number owned. Revenues under this tax have been estimated at between \$300,000 and \$400,000 annually.

KENTUCKY CHAIN TAX SUIT.

A interlocutory injunction suit brought in behalf of a number of Kentucky chain organizations has been dismissed by the Federal court. The suit attacked the validity of a Kentucky statute levying a tax on gross retail sales by stores. The court ruled that it was without jurisdiction, and attorneys for the plaintiffs declared the case would be taken to the U. S. Supreme Court, since the Federal court had not ruled on the validity of the statute.

The tax law provides a tax of one-twentieth of one per cent up to \$400,000 gross retail sales per year and an advancing percentage rate on each additional \$100,000 of sales, to a straight one per cent at \$1,000,000, or over. The first million can be done for about \$3,050 under the graduated plan, but the second and third and each succeeding million will cost \$10,000. Chain stores must use the aggregate sales of all stores representing one organization and pay on the grand total, according to the decision.

KROGER EXPANDS IN CHICAGO.

Plans are being developed by the Kroger Grocery & Baking Co. for expansion in Chicago and suburbs by opening 250 new stores over a two or three year period. The company now has about 335 stores in Chicago, mainly on the south side. The new stores will be located on the north side and in the northern suburbs. Majority of the new units will be of the special type, larger than average, and capable of handling a unit volume of between \$6,000 and \$10,000 weekly. The company contemplates leasing a large warehouse in this

territory to take care of the anticipated increase in volume.

FIRST NATIONAL PROFITS UP.

Net profit of the First National Stores for the September quarter was \$1,189,294 after taxes and depreciation, equal to \$1.35 a share on 815,785 common after preferred, compared with net of \$1,240,355 or \$1.41 a share on 815,785 shares in the preceding quarter and \$1,072,311 or \$1.20 a share on 820,700 shares in the quarter ended September 27, 1930. For six months ended September 30, 1931, net was \$2,429,649 or \$2.76 a share on 815,785 common against \$2,251,609 or \$2.53 a share on the 820,700 shares in the six months to September 27, 1930.

CHAIN STORE SALES.

Jewel Tea Co., Inc., reports sales of \$998,724 for the four weeks ended October 31, 1931, compared with \$1,158,230 for the corresponding period of 1930, a decrease of 13.77 per cent. Sales for the first forty-four weeks of 1931 were \$11,469,885, compared with \$13,037,420 for the same period of 1930, a decrease of 12.02 per cent. For these weeks the average number of sales

routes in 1931 was 1,308, and in 1930, 1,240.

Sales of the Loblaw Groceries during the four weeks ended October 17, 1931, amounted to \$1,151,489, compared with \$1,291,086 for parallel weeks in 1930, a 10.8 per cent decrease. For the twenty weeks ended October 17, 1931, sales totals were \$5,523,582, against \$6,396,990 for the corresponding 1930 period.

Sales of the Kroger Grocery and Baking company for the four weeks ended Nov. 7, amounted to \$17,911,347, a decrease of 11 per cent from \$20,114,732 reported for the corresponding period last year. Stores in operation this year numbered 4,890, a decrease of 6 per cent from the number of units a year ago.

The Jewel Tea Co., Inc., has declared an extra dividend of 50 cents a share, in addition to the regular dividend of \$1.00 on the common stock.

STOLLE HAS DIAMOND JUBILEE.

Anton Stolle, veteran packer and head of Anton Stolle & Sons Co., Richmond, Ind., celebrated his 75th birthday on November 24th. The occasion was marked by a party, the features of which were a big birthday cake and games at which the guest of honor won the prize. Mr. Stolle, who was one of the early supporters of the trade association idea in the meat packing industry, and a faithful attendant at packers' conventions, has been in the packing business in his home town for more than half a century, and is one of its best-beloved citizens.



GOOD MEATS SOMETIMES SUFFER THROUGH POOR COOKS.

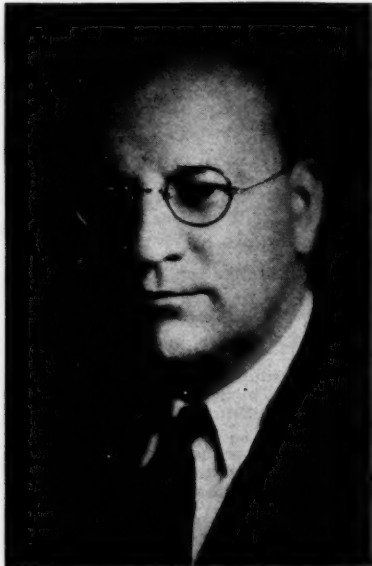
Proof of the pudding may be in the eating, but a perfectly good meat cut may leave the retail market on its way to the consumer's table and suffer many mishaps en route.

Many women who are otherwise good cooks are NOT GOOD MEAT COOKS, and the best of meat can be spoiled in the cooking. This cartoon, which appeared in the Corn Belt farm dailies, illustrates some of the pitfalls that menace a steak or chop during the cooking process. Roasts are victims of the same mistakes. Information now being disseminated by the U. S. Department of Agriculture and the state experiment stations on meat cookery should do much to educate the public in this important branch of food preparation.

HEADS TRADE PRACTICE GROUP.

When John W. Rath was elected chairman of the board of the Institute of American Meat Packers it left a vacancy at the head of the Institute's Committee on Interpretation and Appeal, since Chairman Rath did not feel that he should head both boards. Oscar G. Mayer, past president of the Institute and long one of its leaders, has been designated for the position and has accepted the appointment.

"Under the vigorous and capable leadership of Mr. Rath," says President



PACKERS' CHIEF JUSTICE.

Oscar G. Mayer of Chicago takes up the mantle of chairman of the Committee on Interpretation and Appeal of the Institute of American Meat Packers, the body which adjudicates trade practice disputes under the industry code, and which helps packers get together on better trade practices.

Wm. Whitfield Woods in announcing the appointment, "the Committee has made a significant contribution toward an understanding and observance of the Code of Trade Practices of the American meat packing industry. The industry is fortunate in obtaining as Mr. Rath's successor to the chairmanship a man so well fitted by training and experience for this important post."

The work of this committee has been quietly conducted, and not much has been said about it, but it has indicated the great progress made in the adoption of better trade practices by mutual agreement, a result achieved in a measure equalled by few industries since the trade practice agreement method came into use. Mr. Mayer's experience and native capabilities qualify him for carrying on the work.

PLAN LIVESTOCK POLICIES.

Appointment of a committee of fifty representatives of different agencies interested in the swine industry was recommended by the Livestock Advisory

Committee to the Federal Farm Board. This committee met in Chicago on November 3 and 4, 1931. In addition, similar committees were recommended for cattle and sheep, to work out national production policies with respect to each class of livestock. Each of these committees are to assemble twice a year, not later than April 1st and October 1st, and after study and deliberation make recommendations.

The committee also recommended that the Farm Board "attempt to secure additional outlets abroad for American livestock products through such means as will make it possible for new or former buyers to acquire them." It further recommended that the provisions of the packers' and stockyards' act should be strictly enforced, and that the establishment of trade standards for market classes and grades of cattle and sheep should be encouraged.

Wm. Whitfield Woods, president of the Institute of American Meat Packers, is a member of this committee representing the packers, with ten other members representing livestock producers and marketing agencies.

PACKER AND FOOD STOCKS.

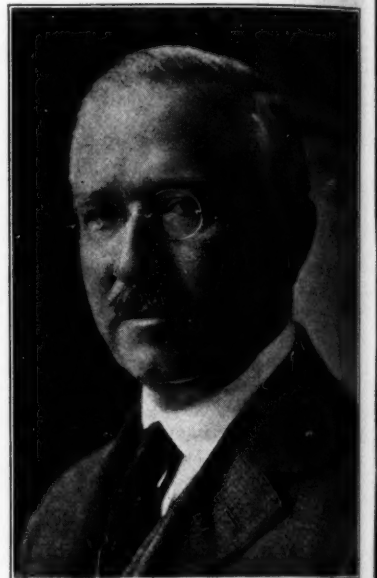
Price ranges of packer, leather companies, chain store and food manufacturers' listed stocks, November 24, 1931, or nearest previous date, with number of shares dealt in during week, and closing prices on November 18, 1931, or nearest previous date:

	Sales.	High.	Low.	—Close—
Week ended	Nov. 24.	Nov. 24.	Nov. 24.	Nov. 18.
Amal. Leather..	7½
Do. Pfd.	300	7½	7½	7½
Amer. H. & L.	100	2½	2½	2
Do. Pfd.	1,900	13	13	14
Amer. Stores ..	300	39	39	41½
Armour A.	5,100	1½	1½	1½
Do. B.	4,800	1½	1½	1½
Do. Ill. Pfd.	1,700	9½	9½	9½
Do. Del. Pfd.	3,700	36½	36½	35¼
Barnett Leather	43
Beechnut Pack.	1,200	43½	43½	43
Behack, H. C.	61
Do. Pfd.	100
Brennan Pack.	19
Do. Pfd.	50
Chick C. Oil.	300	11	10½	11
Childs Co.	1,500	11½	11	11½
Cudahy Pack.	300	35	35	35
First Nat. Strs.	2,900	51¼	50¼	51¼
Gen. Foods	18,500	37½	38½	37½
Gobel Co.	9,100	7½	7½	7½
Gr.A.&P.1stPfd.	130	121½	121½	122
Do. New	30	177	173	180
Hornel, G. A.	500	15½	15½	18
Hygrade Food.	1,200	3½	3½	3½
Kroger G. & B.22.700	18½	18½	18½	19½
Libby McNeill.	4,300	6½	6½	7½
McMarr Stores.	8½
Mayer, Oscar.	5½
Mickleberry Co.	7
M. & H. Pfd.	8½
Morrell & Co.	33½
Nat. Pd. Pd. A.	100	2	2	1¼
Do. B.	½
Nat. Leather	10½
Nat. Tea	1,500	9½	9½	10½
Proc. & Gamb.	14,400	44½	43½	44
Do. Fr. Pfd.	70	100½	100	100½
Rath Pack.	50	15½	15½	16
Safeway Stores	8,500	48	47½	48
Do. 6½ Pfd.	440	78	77	80
Do. 7½ Pfd.	210	80½	80	81
Stahl Meyer.	12½
Swift & Co.	5,150	22½	22½	23
Do. Intl.	2,950	31	30½	31
Truist Pork	11½
U. S. Cold Stor.	33½
U. S. Leather.	1,200	3½	3½	3½
Do. A.	1,300	5½	5½	7
Do. Pr. Pfd.	300	80	80	82
Wesson Oil	2,800	16½	16½	17
Do. Pfd.	100	50½	50½	51
Do. 7½ Pfd.	82½
Wilson & Co.	300	2½	2½	2½
Do. A.	800	2½	2½	2½
Do. Pfd.	100	22½	22½	23

HEADS CHAMBER OF COMMERCE.

Frederic S. Snyder, who has just retired as chairman of the board of the Institute of American Meat Packers, was last week elected president of the Boston Chamber of Commerce, one of the oldest and most prominent commercial bodies of the country. In accepting the office for a term of two years Mr. Snyder said: "The Boston Chamber of Commerce supplies a service to the public which can be provided in no other way. If we can imagine a chamber of commerce to be extinguished, it would then be to the highest interests of the community to swiftly re-establish it that its essential service might be restored. It is an honor and a high privilege to serve in this undertaking."

Mr. Snyder retired as head of the packing firm of Batchelder, Snyder, Dorr & Doe Co. this fall after a term of 25 years as its president and more than 40 years in its service. "They



REFUSED TO LET HIM REST.

As soon as they heard he had retired from active direction of his packing firm, and also as chairman of the Institute of American Meat Packers, Boston business men elected Frederic S. Snyder as president of the fine old Boston Chamber of Commerce, one of the three or four most noted commercial bodies of the country.

found in Boston that I was taking a vacation," said he, "and they have set me to work again." This is Mr. Snyder's second term as head of the organized business interests of Boston.

ARMOUR QUARTERLY DIVIDEND.

Armour and Company of Delaware has announced a quarterly dividend of \$1.75 a share on the preferred stock, payable January 2, 1932, to stockholders of record on December 10, 1931.

DECKER DECLARES DIVIDEND.

Jacob E. Decker and Sons Co., Mason City, Ia., has declared a cash dividend. The dividend is in the amount of \$18 a share.

EDITORIAL

Efficient Meat Distribution by Truck

Good merchandising starts in the plant; so does efficient distribution. Lost truck time is one of the important factors in keeping meat delivery costs high. And a large proportion of lost truck time occurs at the loading dock and is chargeable directly to lack of method and system in handling orders and assembling them for the delivery vehicles.

A recent survey shows that each truck loses from 30 to 90 minutes every time it backs up to the loading dock. In the case of even a small fleet this lost truck time may be large enough to justify doing something about it.

A costly procedure in many plants is to permit salesmen to turn in their orders at the end of the day for next day delivery, and to start filling these orders the next morning. When this method is followed trucks always are delayed.

Some packers have endeavored to better the situation by filling orders at night or to start the work early in the morning. There are objections to each of these methods. Another plan is to require salesmen to telephone in their orders at least twice a day—once before noon and again before four o'clock.

When this is done much of the work of filling orders for delivery the following day can be done before closing time. When the trucks arrive in the morning the work of checking and loading can be completed quickly and each truck sent on its route with much less loss of time.

One packer who recently adopted this latter plan has reduced lost loading time about 70 per cent, is giving his customers better service and is making a saving that probably will be at least \$2,700 yearly. Among the advantages gained is a greater work output per truck with fewer trucks in service.

It is a real job to get meat distribution by truck on an efficient basis and to keep it there. Merchandising requirements are becoming more exact, and the growing practice of retailers to place small orders and to require expensive special service are complicating the situation in many instances. On the other hand, truck maintenance methods are improving, trucks are being constructed better, dead weight is being reduced, speeds are being increased and experience in truck fleet operation are suggesting many opportunities to cut costs and increase distribution efficiency.

But with all these aids, the best results never

will be secured if there is not an accurate record keeping system that shows unit delivery costs, and how and where the cost to get distribution is spent. With this information at hand costs can be segregated and the groundwork laid for intelligent cost reduction work. Without such a record keeping system operations always must be more or less haphazard.

Packer May Study His Raw Material

Livestock shows held during the winter months in many parts of the country are great universities where not only breeder and feeder may come to learn more about their business, but where packer and meat dealer should go to study trends in raw materials for their industry.

Packers and meat dealers too often feel they are not livestock men, and consequently have little interest in these shows unless they happen to be breeding or feeding as a side line to their major business. However, the more interest they evidence in these shows, the more closely they watch trends taking place in types of meat animals, the more strongly they urge their own needs on producers as reflected by the trade they serve, the sooner will they secure the most desirable raw material.

The packer is the meat animal producer's customer. If the product is not right the customer should use his influence to make it right. Sometimes it takes a long time to get results. But they come, as is evidenced by the disappearance from the livestock shows of overfat hogs and four and five-year-old steers, because they are liabilities to the packer.

This week the International Livestock Exposition is on at Chicago. Out on the Pacific Coast the Western Livestock Show is being held at Los Angeles, Calif., at the same time. Already the Ak-sar-ben at Omaha and the American Royal at Kansas City have been held. Early in the new year the Western Livestock Show will be held at Denver, followed by shows at Oklahoma City and Fort Worth, Tex., and more of a local character in other sections of the country.

Packers everywhere have a big stake in these shows. Those already held at the river markets attracted packers all the way East. The International at Chicago gives opportunity for attendance from a wide area. At this show there will be opportunity to see many fancy carcasses on the rail after viewing the animals on the hoof. Men in direct contact with the consumer trade judge these carcasses, giving an unusual opportunity to study advantages as well as disadvantages of different types.

Practical Points for the Trade

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Glazing Hams

A packer in another country is having trouble with hams which have been packed for export developing a fungus growth on the fleshy parts of the ham. He says:

Editor The National Provisioner:

We are having trouble with our hams packed for the holiday trade developing a fungus growth on the fleshy part of the ham. These hams are wrapped in parchment and cloth and then dipped in a glue solution. What treatment can we give hams or what glazing formula can we use to overcome this trouble?

There are several ways of preparing hams for holding long periods, particularly if these hams are to be shipped to hot countries or are to be exposed in other ways to rodents, insect pests or to conditions that would make for deterioration or spoilage.

The inquirer should not use glue. This is a perfect culture for bacterial and fungus growths. A good method of handling hams is first of all to have a good dry smoked ham. Then place a piece of muslin over the shank and extend it down over the butt on the face of the ham to protect the meat. Then wrap in a sheet of glassine paper, then in one sheet of rag ham paper. Then cover this with a stockinet bag and tie the bag so the ham can be hung from the butt with the shank hanging down.

The ham is then dipped in 180 to 190 deg. melting point asphalt, especially designed for the purpose. The man dipping the hams should be very careful not to get any grease or oil on the asphalt coating, otherwise this outside cover may become sticky. After the asphalt cools and hardens, the hams are dipped in a diluted quick-drying black enamel. This gives the coating a fine smooth surface and makes a nice appearing product.

A glazed or gelatine covering for bacon and hams is made of

25 parts edible gelatine
35 parts glucose
40 parts water.

Place the gelatine and glucose in a double boiler and mix, having the water in the jacket a little bit higher than lukewarm. Add the water to the gelatine and glucose, mix well and raise the temperature gradually to not less than 130 degs. F. and not over 150 degs. F. Cook for from 1½ to 2 hours.

Then dip the smoked meats into this momentarily after they have been carefully wiped to remove all surplus grease, salt, etc. Hang the meats up over the kettle so the surplus coating will drip off and be recovered. The meats may be dipped a second time if

this seems desirable. This formula will produce a transparent, resilient and amply tough covering to successfully resist any handling to which such meats are subjected.

This glazing is used on meats that are to be kept a long time without mold and with a minimum of shrinkage. Such meats should be well smoked and dried before glazing. The coating should be removed before using, but if left on it is not harmful, as only edible materials are used in its manufacture.

After glazing, the meats may be wrapped in paper and shipped in the usual way.

Watch the "Wanted" and "For Sale" page for business opportunities and bargains in equipment.

Curing S.P. Meats

More money is lost in poor curing than in almost any other line of meat manufacturing.

Too many curers operate on the "by guess and by gosh" plan—and then wonder what's the matter with their meats!

In the old days the best curing formulas were kept under lock and key, and there was supposed to be some mysterious power in them.

Today the best curers all know the best methods, and there are no secret formulas. The secret is in the intelligent use of standard formulas.

Standard formulas and full directions for curing sweet pickle meats have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by 2-cent stamp:

The National Provisioner:
Old Colony Bldg., Chicago, Ill.

Please send me copy of formula and directions for "Curing S. P. Meats."

Name

Street

City

Blocking Bacon

A packer who is interested to know the actual gain in sliced bacon resulting when bellies are blocked before slicing writes:

Editor The National Provisioner:

In the October 10, 1931, issue of The National Provisioner there was described a new blocker for shaping bellies before slicing. Have you any tests showing the gain in sliced bacon that results when bellies are handled in this manner?

In one test made recently to determine the value of blocking bellies before slicing, the following results were shown:

Six dry cured bellies weighing 78-15/16 lbs. were blocked and sliced. The cost per pound was 24c or a total of \$18.96.

No. 1 bacon.	75 lbs.	95.1% @ 30c	\$22.50
No. 2 bacon.	1 lb. 9 oz.	1.08% @ 25c	.40
Bacon shorts	2 lbs. 1 oz.	2.61% @ 15c	.40
Bacon fat	3 oz.	.24% @ 2c	.008/4
78-15/16 lbs.		90.84%	\$23.31-3/4

In this test there was a shrink of 2 oz., or 16/100 per cent.

The bacon cost \$18.96 and the net gain through slicing was \$4.25-3/16.

Six strips of dry cured bacon that had not been formed were then sliced. These weighed 70 lbs. and at 24c lb. cost a total of \$16.90. These sliced as follows:

No. 1 bacon...	60 lbs.	85.71% @ 30c	\$18.00
No. 2 bacon...	6 lbs. 8 oz.	9.29% @ 25c	1.80
Bacon shorts...	3 lbs. 5 oz.	4.73% @ 15c	.70
Bacon fat ...	1 oz.	.06% @ 2c	.002/4

In this test there was a shrink of 2 oz. or 18/100 per cent.

The bacon cost \$16.90 and the net gain through slicing was \$3.33-1/8.

The apparent advantages of blocking, as indicated by these tests, are the greater amount of No. 1 packages secured and the smaller percentage of low price ends.

BRINE TANK CARS IN CANADA.

Five hundred refrigerator cars, specially equipped for the carriage of meat and other perishable food products, are being built by the Canadian National Railways. For meat, they are equipped with brine tanks. A novel feature is that a thermometer is installed to permit the temperature of the inside of the car to be read without opening the doors.

PACKER DRIVERS WIN AWARD.

"Safety First" is a slogan in the Keefe-Le Sturgeon Co., Arkansas City, Kans., and employees making no-accident records are rewarded. Two such employees, Vern Crabtree and Floyd Helfrick, each of whom has driven his truck 100,000 miles without an accident, were awarded certificates and tokens of appreciation recently by Richard T. Keefe, president of the company.

Welding Sleeves

A packer who is planning to adopt welding for maintenance and construction work in his plant asks for information on welding sleeves. He says:

Editor The National Provisioner:

The article on welding in the meat plant which appeared in the November 7 issue of The National Provisioner interested me very much, inasmuch as we are contemplating the purchase of a welding outfit with which to do repair and new construction work in our plant. We are therefore seeking all possible information on this subject.

Recently in discussing pipe welding we were informed that a welding sleeve should be used when a butt weld is made. Is this correct? I assumed from the article referred to that a butt welded pipe joint properly made is as strong as the pipe itself.

Under ordinary circumstances the addition of a welding sleeve is not necessary to reinforce a butt welded pipe joint. There are conditions when its use is advisable, however. This is particularly true when the joint is liable to be subjected to any considerable bending or tensile stress. In such cases the sleeve relieves the joint of much of the strain and the purpose of the weld then becomes principally that of keeping the joint tight.

Numerous pressure tests have been made of both butt and lap welded pipe joints. Tests made by the National Tube Co. indicate that standard weight lap welded steel pipe has an average bursting pressure of 6,368 lbs. per sq. in. In one test on 3-in. welded pipe reported recently, the pipe ruptured at 6,700 lbs. per sq. in. Lap welds were used. There was no evidence of failure of the welds.

The quality of a welded job is dependent in very large measure on the skill and experience of the welder. It will pay to put a good man on this job.

TENDER VS. TOUGH BEEF.

Influence of exercise on tenderness and color of beef, cause of "black cutters," and lack of marbling in baby beef, have been subjects of study in the animal husbandry department at the University of Illinois. Results to date are reported briefly in "A Year's Progress in Solving Farm Problems of Illinois, 1930-31."

In a study of the influence of exercise, steers were divided into two groups, one group being exercised and the other kept as quiet as possible throughout the feeding period. The exercised steers dressed slightly better than the steers which were not exercised, they made better carcasses, and there were no differences in the cutting percentages, physical composition of the wholesale cuts, or physical composition of the carcasses, which could be traced to exercise. Neither was there any difference in firmness of fat or lean.

The color of the beef was not affected, except to a limited extent in the large muscle of the arm. This muscle was darker and redder in the exercised steers.

There was no difference in palatability of the roasted ribs from each lot of steers which could be attributed to exercise, except in tenderness. Ribs of all the exercised steers were more tender than those of the unexercised.

Tissue samples from the exercised steers contained less moisture than those from the unexercised group. Creatin is the most important extractive contributing to the flavor of meat, and it was found that exercise lowered the creatin content of the muscle.

A possible cause of "black cutters" is the use of Fowler's solution, given especially to show cattle. It is believed that the use of this solution should be discouraged, the university points out. Packers have had much complaint in the past of black cutting carcasses, particularly from certain classes of show cattle, for practically all of which a premium is paid.

The lack of marbling in baby beef is not regarded as serious, since finished baby beef is naturally tender, the effect of marbling upon tenderness is not missed. Juiciness, which usually is attributed to the marbling in the meat, is overcome by the lean absorbing the fat from the surrounding tissue during the cooking process, which not only makes the meat juicier but adds to the flavor and food value of the lean.

Figuring Smoked Meat Costs

What does it cost to smoke meats?

How do you arrive at such a cost?

Have you an accurate method of figuring your cost, all the way from the loose cured meats to the finished product — wrapped, packed and ready to ship?

Do you figure in everything, including shrinkage, labor, operating costs, overhead, supplies, etc.

In arriving at smoked cost from cured do you divide price by yield, or multiply by shrink?

There is a right and wrong way, and the latter will cost you money.

THE NATIONAL PROVISIONER has made a reprint of its information on "Figuring Smoked Meat Costs." It may be had by subscribers by filling out and sending in the following coupon, accompanied by a 2c stamp.

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Figuring Smoked Meat Costs."

Name

Street

City

Enclosed find a 2c stamp.

Brands & Trade Marks

In this column from week to week will be published trade marks of interest to readers of THE NATIONAL PROVISIONER.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly with the U. S. Patent Office.

TRADE MARK APPLICATIONS.

Swift and Company, Chicago, Ill. For food product consisting of a combination of cooked meat and cheese. Trade mark: CHEMET. Claims use since July 2, 1929. Application serial No. 319,377.

Chēmet

TRADE MARKS GRANTED.

The Kroger Grocery & Baking Co., Cincinnati, O. For canned fruits and fruit preserves, canned vegetables, meats, etc. Trade mark: CLIFTON. Published June 30, 1931. No. 279,479.

CLIFTON

John Morrell & Co., Ottumwa, Ia. For lard. Trade mark: MORRELL'S. Published August 4, 1931. No. 315,602.

Jacob Dold Packing Co., Buffalo, N. Y. For dressed carcasses and cuts of fresh beef, pork, mutton and veal. Trade mark: Figure enclosed in a circular band printed in contrasting colors. Published Aug. 4, 1931. No. 315,138.

Albert Lea Packing Co., Albert Lea, Minn. For smoked meats, boiled hams, and sausage. Trade mark: ALBERT LEA PACKING CO. Published Aug. 25, 1931. No. 302,612.

ALBERT LEA

LABELS.

Stahl-Meyer, Inc., Brooklyn, N. Y. For sauerkraut and frankfurters. Title: STAHL-MEYER. Published May 19, 1931. No. 39,891.

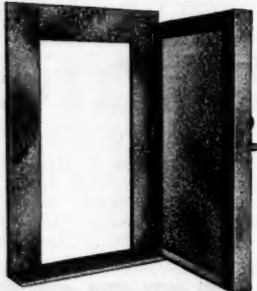
Stahl-Meyer, Inc., Brooklyn, N. Y. For imported style frankfurters. Title: STAHL-MEYER. Published May 19, 1931. No. 39,892.

WRAP EGGS IN CELLOPHANE?

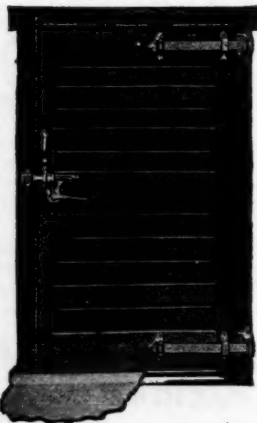
Eggs may be added to the constantly growing list of products wrapped in Cellophane. Egg producers have asked the New Jersey Experiment Station to investigate the possibilities of this wrapping as a means of preserving freshness and quality. Low cost as compared with installing oil dipping equipment led New Jersey producers to request the investigation. Poultrymen who have been shipping by truck to New York find that exposure to heat and air often dries out the eggs, and feel that the transparent wrapper might help to prevent this condition.



Stevenson Vestibule Door
(Door That Cannot Stand Open)



Stevenson Super-Freezer Door.
(Shown Metal Clad)



Jamison Standard Cooler Door

COMPLETE PROTECTION FOR ALL WALL OPENINGS

Jamison and Stevenson Insulated Products include:

DOORS: Standard Cold Storage Doors for all operating conditions, Vestibule Doors, Track Doors, Super-Freezer Doors; Double, Vertical Sliding, Dutch Track, Wicket and Auto-close (Double Swing Batten) Doors. Paneled, flush type or finished with Monel, Allegheny or other non-corrosive metals, or porcelain.

REFRIGERATOR FRONTS: Fully insulated, of any shape or size built of wood or metal to match surroundings.

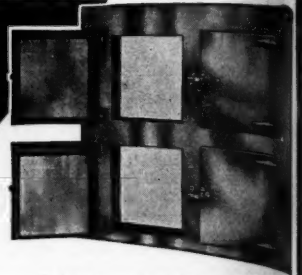
WINDOWS: Cold Storage, wherever natural light is required or display of products desired.

CAN PASSING VESTIBULES.

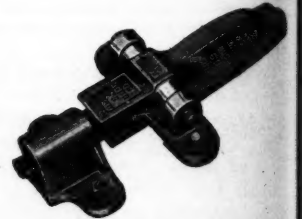
AUTOMATIC ICE CHUTES: Three distinct types in single or multiple units.

IN OUR WAREHOUSES

Hundreds of doors, all standard sizes ready to ship the day after your order is received. Ask for Stock List.



Refrigerator Front of Monel Metal



The Jamison WEDGETIGHT Fastener.
The fastest operating, tightest closing fastener known.



Stevenson Enclosed Door Close.
(Write for Details)

Jamison "complete protection" means more than a product for every opening. It includes sufficient insulation, properly packed to last. It covers strong construction; heavy, durable, easy-to-operate hardware. It is complete protection against the opening troubles that disrupt an efficient plant. You can't get more than **COMPLETE** protection—why gamble with less?

Write for Catalog and Stock List

JAMISON COLD STORAGE DOOR CO.
CONSOLIDATING JAMISON COLD STORAGE DOOR CO., INC.
AND STEVENSON COLD STORAGE DOOR CO.
HAGERSTOWN, MARYLAND, U. S. A.
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..... D. E. Fryer & Company, SEATTLE and SPOKANE.....
..... Southern Ice Supply Co., MARIETTA, GA.....
Foreign Agents: Armstrong Cork Co., Ltd., LONDON.....
The von Hamm-Young Co., Ltd., HONOLULU... Okura & Co., JAPAN

**Jamison
& Stevenson
Cold Storage
Doors**

Refrigeration and Frozen Foods

Plant Cooling Notes

For the Meat Employee Who Is Interested in Refrigeration.

REFRIGERATION SAFETY.

In order to prevent dangerously high pressure in the ammonia compressors, pressure relief valves should be installed on both high and low pressure sides of the compressor, between the cylinder and the discharge stop valve, in the opinion of T. A. Adams, Union Terminal Cold Storage Co., New York City, expressed at the recent annual meeting of the Refrigeration Section of the National Safety Council.

These valves should be set to open at given pressures. In case the compressor is started while the stop valves are closed, or in case the stop valves are closed while the compressor is running, the pressure relief valves automatically open and discharge into the low pressure system.

Loss of condenser water or accumulation of foul gases in the condenser may cause dangerously excessive pressures. The excessive pressures would operate the pressure relief valves, but the addition of a device called "pressure limiting device" avoids the necessity for the action of the pressure relief valves. This pressure limiting device is a pressure controlled switch for automatically stopping the operation of the ammonia compressors at a lower pressure than the setting of the high pressure relief valves.

Care should be used in the selection of lubricating oil for ammonia compressors. It should be capable of withstanding a high flash test and at the same time flow freely at a high temperature. An oil of low flash point would be dangerous on account of the high temperatures due to compression. An oil that congeals at low temperatures would, of course, be unfit for use.

Main bearings, cranks, and crosshead of the compressor, and any other moving parts of machinery lubricated by the gravity system, should be so designed that failure of the oil pump to pump oil to the reservoir, through breakage of the pump belt or other cause, would be made known by the ringing of an alarm.

Automatic devices may fail or an accident may occur which the automatic devices can not prevent. For this reason it is necessary to have a manual control at a point easily accessible from the outside of the machinery room, preferably at the door of the machinery room. This device, called a "remote control switch," is used only in case of serious fire or accident. Prominently

placed, easily-read signs should be hung to direct attention to the location of the switch.

Ammonia level gauge glasses should have automatic closing gauge cocks and should be protected by wire mesh or slotted steel casings.

Rotating parts of all machinery should be guarded by railings or gratings.

Explosions occur in air compressor receivers usually because of the superheating of oil and of impurities in the air by the heat of compression. The ignited mixture of oil and dust is carried over into the receiver from the compressor and explodes the oil already in the receiver.

To guard against such an explosion the receiver should be made to comply with the standards of the American Society of Mechanical Engineers. A pressure relief valve should be installed, set and locked.

The air should be taken from outside the building at a high point, away from gasoline or other fumes. An air filter should be attached to the intake to prevent dust from entering the intake pipe.

Pressure shells such as condensers, receivers, intercoolers, separators, brine coolers, evaporators or any other vessel under pressure, should be equipped with pressure relief valves of the type previously described. These relief valves should discharge into the air above the roof, or into that part of the low pressure side of the system protected by the ammonia mixer.

In extreme conditions of fire or breakage, it is sometimes necessary to discharge all of the ammonia in the system into the sewer. It would be a dangerous thing to discharge the ammonia without thoroughly mixing it with water.

For this purpose an ammonia mixer should be connected with the water supply and with the low pressure side of the system, and also with the sewer. The ammonia mixer may be a steel cylinder, made of 8-in. or 10-in. pipe, depending upon the capacity of the plant. Such a mixer is controlled by

manually operated valves, which when open mix the ammonia with water and discharge the mixture into the sewer. The valves are opened only in case of fire or serious break. The water pipe connected with the ammonia mixer should have a check valve between the mixer and the manually operated water valve. The check valve should be set against the ammonia pressure.

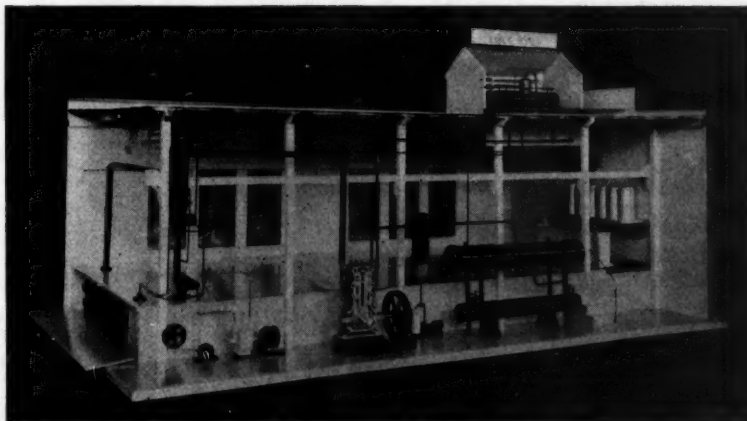
MODEL ICE PLANT.

Engineers and plant managers who attended the convention of the National Association of Practical Refrigerating Engineers at Houston, Tex., and the National Association of Ice Industries at San Antonio, had the opportunity to study a scale model of a 50-ton dual pressure ice plant.

This model, which measured 70 in. long by 34 in. high, accurately reproduces the latest type of group lift plant. A hinged panel at the end of the tank discloses a miniature vertiflow unit evaporator. At the opposite end of the tank appears a can filler of the measuring pressure type. A little crank on the end of the crane allows the grid of 12 cans to be dumped.

The condenser, shown above the ammonia receiver in the accompanying illustration of this model, is of the horizontal multipass type. A float valve mounted just below the accumulator, an agitator, low pressure air blower and core pumping set complete the standard ice making equipment.

Water and ammonia precooled apparatus is placed in the penthouse on the roof. A second float control feeds ammonia to the zig-zag water cooling coils and the "boiler" shell in which the liquid precooled coils are located. The high pressure suction line from this equipment can be seen coming into the compressor from the right. The machine is cut away so as to demonstrate the dual effect principle when the pis-



MODEL OF 50-TON ICE PLANT.

This model, complete in all details, was exhibited at the conventions of the National Association of Practical Refrigerating Engineers and the National Association of Ice Industries. The compressor is cut away to show the dual effect principle when the pistons move up and down.

tons are moved up and down by turning the wheel.

This model, which cost about \$500 to construct, was exhibited by the Frick Co., Waynesboro, Pa.

REFRIGERATION NOTES.

Warren Co., Inc., Atlanta, Ga., plans to rebuild that part of its plant recently destroyed by fire.

It is reported that Alfred Mead, Morgan City, La., is interested in organizing a company for establishing a quick freezing plant for preserving sea food.

The Piedmont Cold Storage Corp., Charlotte, N. C., has let contract for a new cold storage plant.

The new plant of the Meridian Ice & Cold Storage Co., Meridian, Tex., was recently placed in operation.

The Juneau Cold Storage Co., Juneau, Alaska, has announced the redemption of a \$10,000 bond issue.

Domestic Utilities, Baltimore, Md., plans to rebuild its refrigeration plant at Garrison ave., near the Western Maryland Railroad.

The Southern Cold Storage Co., Cleveland, Tenn., will rebuild the burned portion of its refrigerating plant, according to report.

The cold storage plant of the Florida Power & Light Co., Perry, Fla., opened recently.

The cold storage plant of the Lake City Ice Cream Co., Lake City, Fla., is now in operation.

Union Service Co., Zanesville, O., recently purchased the Star Ice & Storage Co.

The Fresno Pre-Cooling & Cold Storage Co., Fresno, Cal., plans the erection of a two-story storage warehouse and pre-cooling plant to cost about \$100,000.

Gereke-Allen Carton Co.

1700 Chouteau Ave.
St. Louis Mo.

Experts on Display Containers,
Cartons, Etc. Also makers
of the "Champion" Shipping
Containers.

We Can Help Your Sales

"United's Service"

provides
economical and efficient

COLD STORAGE
ROOMS



Get our proposal and
specifications on your next job

UNITED CORK COMPANIES

Main Factory
Lyndhurst, N.J.

Branch Offices in
Principal Cities

Your Cooling System

Most hot weather troubles can be traced to faulty refrigeration.

Do you ever have trouble with the refrigerating system in your plant?

Do you know how to take care of your condensers, brine circulation, refrigerating machines?

Is your insulation in good shape?

Cold air leaks cost money. They will eat you up if you don't watch out!

Care of a packinghouse refrigerating system is plainly and simply described in an article on "Refrigeration in the Meat Plant," by a packinghouse master mechanic, printed in a recent issue of THE NATIONAL PROVISIONER.

If you want a copy of the article, cut out this notice and send it with a 2-cent stamp to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

HOG AND PORK OUTLOOK.

Hog prices in the United States and Europe continued during most of October near the low levels of late September, but during the last week in October and the first week in November, prices in the United States declined sharply, according to the U. S. Bureau of Agricultural Economics.

The smaller number of hogs slaughtered in the United States during the marketing year 1930-31 contrasted with the increased slaughterings in Europe. Total exports of all hog products from the United States were the smallest for more than 30 years. The decrease from last year amounted to 44 per cent in the exports of pork and 26 per cent in those of lard. The reduction of bacon exports was more marked than in the case of any other cured pork product. The decrease in the export movement was slightly larger than the reduction in slaughter supplies.

Hog numbers in all the important producing countries are larger than a year

earlier. In both Germany and Denmark new high records have been reached. In Germany, however, a 10 per cent reduction in brood sows was reported in September. Great Britain, Irish Free State and the Netherlands also reported increased hog numbers. Based on the June pig survey indications and on hog slaughter during recent months, numbers in the United States are now larger than a year ago.

Exports of pork from Continental Europe to the United Kingdom increased to record high levels during the past year. Increased hog production in Germany, along with increased German lard imports from Denmark and the Netherlands and reduced consumer purchasing power have greatly reduced United States lard exports to Germany. However, there has been a substantial increase in the exports of lard from the United States to the United Kingdom.

Fairly favorable hog-feed price relationships have prevailed during most of the past year in the United States, Germany, and Denmark. Declines in hog prices have been more than offset by the sharp reduction in feed prices. In the United States the very low prices of corn during August and September resulted in a marked increase in the hog-corn ratio. However, advances in corn prices during recent weeks have reduced the ratio considerably.

In the United States, slaughter supplies increased seasonally during September and October and were also larger than in the same months of 1930. In the last few months the seasonal reduction in the price spread between light weight and heavy weight hogs has been greater than usual. During October prices of all cuts of both fresh and cured pork showed further declines. Lard prices also declined during the month.

MEAT PLANT SAFETY.

(Continued from page 18.)

sons in safety taught him in the plant safety meetings and Safe Drivers' Clubs.

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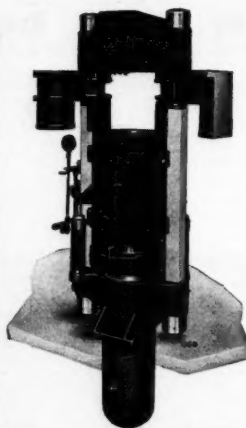
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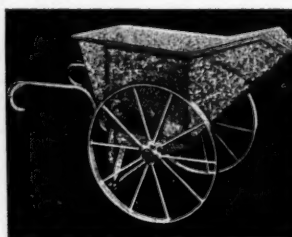
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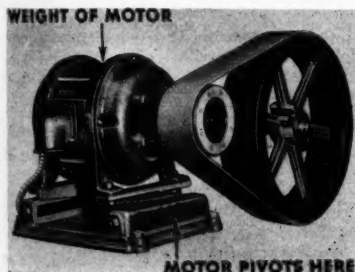
SHORT CENTER BELT DRIVE.

A number of means have been tried to secure ideal conditions of belt tension on short center drives, but many of them are open to objections of one kind or another. And it was not until the Rockwood drive had been placed on the market, engineers say, that the leather belt was in a position to challenge seriously the supremacy of some other forms of drive for short centers.

This drive utilizes a flat leather belt under conditions of uniform tension that comprise a very efficient set-up for leather belt driving—"So much so," a power transmission authority said recently, "that an entirely new efficiency is built into the history of leather belt power transmission on short centers. This type of drive has advantages, it is claimed, that entitle it to the serious consideration of all meat plant engineers."

This drive consists of a base for mounting the motor on two pivoted arms. A scheme has been engineered whereby any motor, regardless of its size, type or weight, can be placed on these arms so that it will set up in the belt whatever tension is required by a belt of a specified thickness, width and construction.

The first of these drives was installed over seven years ago. About 150 of them have been in continuous service for four years, and in this time only four motor bearings have required replacing, it is announced. The amount of research, study and engineering necessary to so perfect the drive that it should be used with the entire range of existing motors, new and old, was



GIVES AN EFFICIENCY OF 99%.

This type of short center, flat leather belt drive has the motor mounted on a pivoted motor base in which the weight of the motor is utilized to maintain a prescribed tension in the belt at all speed changes. By using flat leather belts and flat fiber pulleys a very high efficiency is maintained, and the drive has the advantage of simplicity, it is pointed out. Six sizes of bases fit any motor from 1 to 50 horse power, 1,800 r.p.m. The base is used in place of the usual motor rails, and can be mounted on floor, wall or ceiling.

such that the drive was not formally placed on the market until the spring of 1931.

As the leather belt is a necessary part of each drive, and as the drives are sold as complete driving units with the full

responsibility for successful operation on the shoulders of the seller, the manufacturers of leather belting—individually and through their American Leather Belting Association—have worked with and cooperated with the Rockwood engineers in developing belt standards best adapted for short center driving.

The American Leather Belting Association authorized a series of exceptionally comprehensive tests made at Cornell University in which this drive was tested in conjunction with other short center drives. The drive showed an efficiency of 99 per cent and over, and this efficiency does not decrease with use, it is said. The transmission capacity was in keeping with the best capacities of leather belting. The belt slip was less than 1 per cent, in fact, nearer to $\frac{1}{2}$ of 1 per cent at rated capacity, and not over 1 per cent at 50 per cent overload.

One of the interesting features is the ease with which this drive can be installed. Four bolts fasten the base to the floor and four more bolt the motor to the base. It is then only necessary to put on the belt and the drive is ready to run. The adjusting screws bring the motor pulley into alignment with the driven pulley by a few turns of a wrench.

The drive is unique in that it is the only short center drive where the center distance is not fixed. The center distance changes with the changing belt lengths. When the belt is at rest the belt tension is so slight that the belt is permitted to come back and rest. This lengthens its life considerably.

As the belt tensions are known and controlled, and as the engineering is so carefully worked out, bearing pressures on the motor bearings are very low, it is said. This results in low power consumption.

Standard stock bases come in six sizes. These will fit all motors from 1 to 50 horse power, 1,800 r.p.m. Larger sizes up to 500 horse power are made to order from welded steel in about a week's time. Complete drive data and prices for all drives from 1 to 50 horse power are printed in book form and will be furnished to anyone interested by any leather belting manufacturer.

CO. REFRIGERATED BODIES.

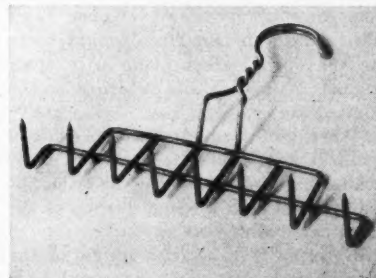
Considerable information of practical value to the meat packer interested in refrigerated distribution of meats is contained in a folder, "Dry Ice' Refrigerated Truck Bodies," being distributed by the American Car and Foundry Co.

Two distinct types of this equipment, the folder states, have been built and are not in successful operation. One type is used for heavy duty work in transporting meats and dairy products up to 10 tons of pay load. Another is the so-called peddler type of body, used for pay loads not exceeding 2½ tons in weight.

In addition to general information on refrigerated truck bodies of these types manufactured by this company, the folder also gives standard body dimensions.

MONEL WIRE BACON HANGERS.

The wire type of bacon hanger, generally manufactured from iron wire and tinned after fabrication, has been popular in the meat industry for years. Although a number of attempts have been made to manufacture this type of hanger out of Monel metal, the results until very recently have not been altogether successful. The difficulty has been to make a spot weld that would stand up under the rough usage these hangers are usually subjected to in service. Recently this problem of spot welding Monel metal wire has been solved by a manufacturer in the East, it is said, and bacon hangers of



BACON HANGERS OF MONEL.

Improved methods of spot welding have made possible Monel wire bacon hangers of high strength. Among the advantages claimed is a lower maintenance cost because retinning is not necessary.

Monel wire in the popular type shown in the accompanying illustration are now available.

The wire used has a tensile strength of 12,000 to 14,000 lbs., and the assembly of the hangers is entirely by spot welding. The hangers are heavy enough, it is claimed, to stand extremely heavy loads and rough handling without bending or deforming. In addition to greater strength than is usually found in hangers of this type, other advantages claimed are lower maintenance cost, there being no need for retinning, and no discoloration and corrosion of the metal and consequently no discoloration of the meat.

The hangers are manufactured by the Pioneer Wire Works, Camden, N. J., and are sold by the Keating Equipment Co., New York City.

CURE IN CONCRETE AND WOOD.

While concrete curing vats are coming into use more and more in modern packing plants, especially where meats are not moved during the curing process, there is still a wide use for wood containers in the curing department. For example, while F. G. Vogt & Sons Co. installed in their model new plant in Philadelphia a complete floor of concrete vats, they also utilized several carloads of oak curing casks, which were furnished by the American Co-operative Co. of Maurer, N. J.

Danish Pork Competition Why It Has Affected American Trade More Than Any Other

Denmark has had more influence on the American meat packing industry than any other country because of the inroads it has made on the export outlet for pork products produced in the United States and Canada.

Experimental work done by the U. S. Department of Agriculture has shown that hogs can be produced in this country which will yield a Wiltshire side the equivalent of those produced in other countries commanding the British trade.

However the cure on these American Wiltshires is not comparable to that of the Danish, for example. It is too strong. The fact that the American packer may be using stronger cures than necessary was evidenced by some experimental Wiltshires shipped from this country to England, bought there on the open market along with some Danish Wiltshires and returned to the United States.

When consumed here the American product was found to be very salty, while the Danish product was mild, but had just as high keeping quality as the hard-cured American product.

Excerpts from a brief review of the Danish industry which appeared in a recent publication of the Industrial and Development Council of Canadian Meat Packers, outline briefly the scope and character of this highly-competitive industry:

Pork Is Danish Specialty.

Denmark, in 1930, produced something over 6,000,000 hogs; the cattle population approximated 3,000,000 head (nearly all for dairy purposes); and sheep 200,000. There is very little beef production, the number of steers over a year old being less than three per cent of the total cattle.

There is, therefore, very little beef or lamb packing in Denmark, although in 1930 the cooperative bacon factories put 28,000 cattle and 128,000 sheep through their plants.

The packing business of Denmark consists of bacon factories for the production of Wiltshire sides for export to Britain. This is the simplest possible form of meat packing. The hogs are slaughtered and cooled in refrigerated coolers. The dressed carcasses then go through the simple process of being made into two Wiltshires.

A Wiltshire is one-half of the hog—minus the head, feet and backbone—which is pickled for three or four days and partially dried. It is then wrapped into a bale, covered with jute sacking. Four sides (two hogs) are put into each bale. They are then shipped to Great Britain where they are smoked and sold.

Why Operation Is Economical.

Except for that small part of their business which is domestic, no considerable storage space and no smokehouse or other machinery is required. The product other than Wiltshire sides from the hogs is small compared with that

from hogs trimmed for domestic trade in Canada and the United States.

Thus, while Danish plants have to provide lard rendering, sausage and cooked meat departments, the amount of such products handled per hog is small compared with the amount in plants in other countries where the Wiltshire trade is incidental to the domestic.

Denmark has a six million hog production concentrated within a small area. Furthermore, all plants are within a short distance of ocean ports. Hogs are produced with remarkable regularity of volume the year round. Thus a bacon factory may be set down at almost any place and have the two requisites for success—a supply of hogs and be in easy reach of market outlet.

An official Danish statement shows that in 1930 there were fifty-five co-operative plants having a capital investment of 90,000,000 kroner. Expressed in American money the capital investment was \$24,120,000. There are, in addition, a considerable number of privately owned plants.

The capital invested in packing plants in Denmark, per hog processed, is not large. This is due to the small area in which a large number of hogs are produced, the regularity of production and the simplicity of the process within the packing plants.

CONTINENTAL MARKETS.

(Special Report to The National Provisioner.)

Hamburg, November 16, 1931.

Receipts of lard at Hamburg from November 9 to 14, 1931, were as follows: From the United States 846 tons; from Denmark 140 tons. Asking prices in this period were, United States packers \$19.25 to \$19.50, while lard in second hands sold as low as \$18.50; Denmark \$19.25; Holland \$21.75; and Hungary, about \$25.00 to \$26.00.

Lard.

Germany.—The week under report began with an increase of 12½c in prices so that on November 9 the price was \$19.25. Fluctuations at Chicago had no influence on the local market. On an average, the offers made by dealers were on the basis of \$18.50, these people doing the bulk of the business as packers were not willing to make price concessions. On November 11, the prices for later delivery dates, that is, December and January, were lowered from 75c to \$1.00, respectively, these price reductions being in direct contradiction to Chicago quotations.

Offers of Danish lard in tierces and blocks were abundant, and the prices asked for same were on a level with those of American lard. On lard in bladders there was strong demand, prices quoted being \$20.75 c.i.f. Hamburg. Block and tierce goods were neglected.

Holland.—American lard was traded in to a fair extent due in large measure to the high prices for Dutch lard. For American lard, prompt delivery, there was a lively interest but later delivery dates were completely slighted.

In spite of favorable offers of American lard, the Dutch product was readily disposed of, Czecho-Slovakia being an active buyer.

Hungary.—During the week covered

by the report there were no offers, the quotations being on a basis of about \$25.00@26.00 but no material came on the market. First class fat-hogs brought an average price of 20.57 cents on the Budapest market.

Live Hogs.

The entries into the German hog markets during this week amounted to a total of 130,931 animals. The highest quotation in the Berlin market amounted to 11.2c per German pound. During the period November 5 to 11 the number butchered in Denmark was 169,433, of which 149,357 were destined for bacon production. In Holland for the bacon export there were butchered a total of 10,718 hogs.

Fat Backs.

Fat back quotations remained unchanged this week being as follows, c.i.f. Hamburg: 8/10, \$19.62½; 10/12, \$20.50; 12/14, \$20.75; 14/16, \$21.00; 16/18, \$21.37½; 18/20, \$22.12½; 20/22, \$23.25.

For Dutch bacon, the price demanded for goods in weight 26/28 kilograms per side was \$23.00. The supplies in Holland are scant.

Other Markets.

The price demanded for local and unloaded oleo oil amounted at the end of the week for extra oleo oil \$18.25; prime oleo oil \$17.12½. Demand is good and local goods and that afloat is scant.

Hog Livers.—Slightly pickled North American hog livers were not offered locally, but floating goods could be had on a basis of about \$15.00@16.00 per 100 kilograms c.i.f. Hamburg. For later unloadings, asking prices were \$14.00. Frozen hog livers were quoted on a basis of \$14.00. There were no local stocks on hand. Fresh Danish livers were slightly down and sold on a basis of \$28.00 per 100 kilograms c.i.f. Hamburg. Salted Danish livers were offered at \$18.50. Due to warm weather, however, business was moving slowly.

Casings.

During the week under report the following prices were announced on beef casings:

MIDDLES:

North American 110, of about 57	\$0.50@0.55
English ft.	
South American 110, of about 57	.80@1.10
English ft.	

EXPORT ROUNDS:

North American 225 per about 100 ft.	\$0.25@0.30
200	100 ft. .35
190	100 ft. .34
180 sp. wide 100 ft.	.40@.50
South American 210, 200, 225 per about 100 ft.	.40@.45

DOMESTIC ROUNDS:

North American 180 per about 100 ft.	\$0.15@0.20
140 wide	100 ft. .27@.30
South American 150/150	100 ft. .30@.35

FAT ENDS:

North American 400	each	\$0.31
600	each	.07
Danish original (hog casings) each,		.30@.37
Danish Cr.		

HOG CASINGS:

North American, narrow, per 100 yards	\$2.75
medium, 100 yards	1.10
wide, 100 yards	.80
Danish, narrow—medium wide per meter,	\$0.025
Danish Cr., per meter	.01
Danish hog curis, per 10 meters	.05
Danish hog butts, each	.05

CHINESE HOG CASINGS:

Millimeters	Yards	Belchmark
26/28	27	\$1.50
28/30	27	1.50
30/32	27	1.20@1.35
32/34	27	.90@1.00
over 34	27	.65

Provision and Lard Markets

WEEKLY REVIEW

Trade Fairly Active—Market Weaker—Cash Demand Quieter—Hogs Easier—Grain Weakness Factor—Hog Run Increasing.

The position of the lard market was little changed from the downward trend of the previous week. Prices showed a decline of 80 to 90 points from the recent high levels, January averaging about 40 points over the season's lows, and showing a drop of 80 points from the month's highs, which was the best level thus far. The action was the result of a slower cash demand, particularly for meats, a smaller outward movement, lower hog prices, an increase in the hog run and weakness in grains and other commodities. To some extent, the market was again feeling the influence of renewed talk relative to the unfavorable economic situation in Europe.

Commission houses and packinghouse interests were on the selling side, and liquidation at times ran the market into stop loss orders. Little or no rallying power was in evidence, although there was more or less profit taking and a scattered speculative demand on the setbacks. Hog receipts at western packing points last week were 659,800 head, against 496,200 head the previous week and 582,000 head last year. The larger run created the impression that lard stocks would be built up fairly rapidly, particularly as reports indicated less activity in consuming circles.

Average hog price at Chicago at the beginning of this week was 4.40c, compared with 4.60c a week ago, 8.25c a year ago, and 9.10c two years ago. The average price fell to within 15c of the low of 1908. Average weight of hogs received at Chicago last week was 220 lbs., compared with 218 lbs. the previous week, 225 lbs. a year ago and 224 lbs. two years ago.

Better Meat Demand Expected.

Recent warm weather, particularly in the East, resulted in a smaller demand for meats of all kinds. Veal prices declined to the lowest point in a quarter of a century under the influence of a drop in pork prices. Pork loins were reported offered freely at low prices, and beef felt the competition, dropping rather sharply. Wintry weather conditions, however, developed over the greater part of the country during the week, and as a result, some pickup in demand for meats in the immediate future would not be surprising.

Official exports of lard for the week ended November 14 were 5,406,000 lbs., against 7,949,000 lbs. last year. Exports January 1 to November 14, 1931, have been 484,726,000 lbs., against 571,888,000 lbs. the same time a year ago. Exports of hams and shoulders, including Wiltshires, for the week were 345,000 lbs., against 353,000 lbs. last year; bacon, including Cumberlands,

405,000 lbs., against 828,000 lbs.; pickled pork, 102,000 lbs., against 157,000 lbs.

There was more or less interest in the Farm Board's livestock advisory committee recommendation for the setting up of councils to represent the swine, cattle and sheep raising industries. The council for each group would consist of 50 members, and would meet twice yearly to "recommend national production policies with respect to hogs, cattle, and sheep," to the livestock advisory committee.

The committee also proposed to the board that they find additional foreign markets for American agricultural commodities, but did not specify what steps could be taken along this line. The committee encouraged the setting up of trade standards for market classes and grades of cattle.

PORK—Demand was moderate at New York, but the market ruled steady. Mess was quoted at \$20.50; family, \$20.00; fat backs, \$17.00@18.00.

LARD—Domestic trade was fair, but foreign interest was quiet and the market was easier with futures. At New York, prime western was quoted at 6.90

@7c; middle western, 6.65@6.75c; New York City tierces, 6¼@6½c; tubs, 6¼@7c; refined continent, 7c; South America, 7¼c; Brazil kegs, 8c; compound, car lots, 7¼@8c; smaller lots, 8@8¼c.

At Chicago, regular lard in round lots was quoted at November price; loose lard, 65½c under November; leaf lard, 62½c under November.

BEEF—The market was firm under moderate offerings, with demand rather quiet. At New York, mess was nominal; packet, nominal; family, \$15.00@17.00; extra India mess, nominal; No. 1 canned corned beef, \$2.25; No. 2, \$4.50; 6 lbs. South America, \$14.00; pickled beef tongues, \$65.00@68.00 per barrel.

See page 38 for later markets.

DANISH BACON EXPORTS.

Exports of Danish bacon for the week ended November 21, 1931, amounted to 7,484 metric tons, compared with 7,283 metric tons last week and 7,168 metric tons during the corresponding week of last year.

Hog Cut-Out Values Improve

Some improvement in the hog market was noted at the close of the three-day period of the current week, attributable in large measure to smaller supplies and to the cold weather which is expected to stimulate fresh pork demand even in the face of Thanksgiving turkey consumption.

Receipts at Chicago and the principal markets were smaller than those of last week but considerably larger than in the same period one and two years ago. Light hogs have been plentiful but some have shown unsatisfactory dressing percentages. Well finished heavy butchers continued scarce.

The top for the week at Chicago at \$4.65 was reached on Wednesday following the low of \$4.45 made the day previous. This was the lowest peak on the Chicago market since December, 1903.

Cut-out losses on hogs are not large,

but actual cutting profits are not in evidence. Some packers may feel that this is unimportant at this time when accumulations are in order, but prospects appear good for a plentiful supply of hogs and the question might naturally arise as to when this product will be marketed at a profit.

A long-experienced packer said recently that "a weekly cutting profit will build up sufficient insurance to cover all market fluctuations." So far the bulk of packers have not realized this because they are not securing this cutting profit as evidenced by the price of live hogs and of green product.

The following text covering the first three days of the current week is worked out on the basis of live hog and green product prices at Chicago as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE. As hog supplies are plentiful some reduction in overhead cost per hog is made, 40c per hundred being charged against the lightest average and this being graduated down to 34c on the heaviest.

	160 to 180 lbs.	180 to 220 lbs.	225 to 250 lbs.	275 to 300 lbs.
Regular hams	\$1.11	\$.96	\$.95	\$.93
Picnics	.30	.29	.28	.26
Boston butts	.30	.30	.30	.30
Pork loins	.72	.70	.61	.57
Bellies, light	.84	.81	.42	.18
Bellies, heavy			.31	.50
Fat backs		.07	.22	.34
Plates and jowls	.08	.09	.11	.13
Raw leaf	.11	.12	.12	.13
P. S. lard, rend. wt.	.75	.82	.75	.69
Spare ribs	.08	.08	.08	.08
Regular trimmings	.07	.07	.07	.07
Rough feet	.03	.03	.03	.03
Tails	.01	.01	.01	.01
Neckbones	.02	.02	.02	.02
Total cutting value (per 100 lbs. live weight)	\$4.43	\$4.38	\$4.28	\$4.33
Total cutting yield	68.00%	68.00%	70.00%	71.00%
Crediting edible and inedible offal to the above cutting values and deducting from these the cost of well-finished live hogs of the weights shown, plus all expenses, the following results are secured:				
Loss per cwt.	\$.20	\$.25	\$.34	\$.18
Loss per hog	.34	.56	.81	.52

Better for Boiling, Smoking



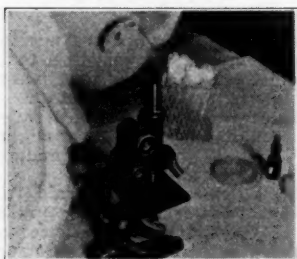
GOOD SELECTION

Only choice hams are included in Approved S. P. shipments. Inferior grades are weeded out by strict Oscar Mayer inspectors and are marketed as a No. 2 product to that trade which does not demand the highest quality.



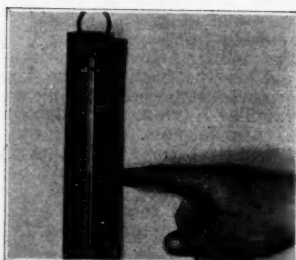
CAREFUL TRIMMING

Trimming is not a job for a novice. Well trained butchers of long experience are employed at Oscar Mayer trimming tables. Accurate trimming eliminates waste for the buyer and assures a good appearance in the finished product.



LABORATORY CONTROL CURE

Curing without laboratory control is largely guesswork. A well equipped laboratory is maintained at Oscar Mayer's to insure uniform and exact curing methods. The best means and materials have been determined through research and experience. Chemical and bacteriological control make for certainty.



TEMPERATURE CONTROL

Hundreds of thermometers are placed in Oscar Mayer curing cellars to record the temperature. The air is mechanically conditioned and circulated in order to insure uniformity throughout. The curing brines are thus kept at a constant temperature level. Best results can be secured only with accurate, unchanging temperature.



PERFECT SANITATION

Hard tile floors make it easy to maintain perfect cleanliness and sanitation throughout the cellars. All vats are scrubbed and steamed in a specially equipped room before each filling.

OSCAR MAYER

Approved Brand

S. P. M.

The S. P. ham is the food which the and uniformity of your Boar Bake. No matter how skillful our pro results are determined by with v Just what is desired in and it no fine, fully-cured flavor—very goo good, lasting color? The red her right and left tell you why. Appro have these qualities. There in S Oscar Mayer's Approved for you



OSCAR MAYER

MADISON WISCONSIN

Baking—Better for Business

OSCAR MAYER'S

FOR
BOILING,
BAKING,
SMOKING

P. HAMS

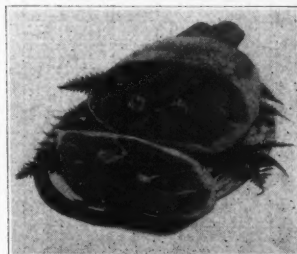
the food which the quality, flavor
of your Better Baked Ham are built.
skillful meat processing may be,
determined by the with which you start.
red in and it not mildness with
flavor—only—good binding—and
or? The need here briefly on the
you why Approved S. P. Hams
es. The reason in S. P. hams. Try
approved for yourself.

OSCAR MAYER & CO.
CHICAGO
ILLINOIS



MILD CURE

Laboratory experiments and years of experience have taught Oscar Mayer & Co. the numerous factors which enter into the production of a fine, mild S. P. ham. By dint of constant testing and scrupulous care the undercure is avoided and at the same time the fully-cured flavor achieved.



UNIFORM SIZES

Each Approved S. P. Ham is carefully weighed and placed with its proper group. As a result all hams are evenly cured, and deliveries dependably uniform.



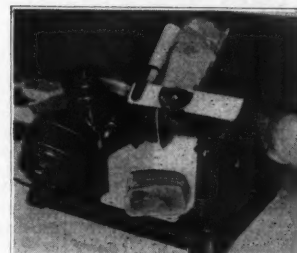
UNIFORMITY

Every factor in the production of Approved S. P. Hams is so accurately controlled that all hams receive identical treatment. As far as scientific methods make it possible, Approved S. P. Hams are of uniform quality.



GOOD BINDING QUALITIES

One of the first essentials in an S. P. ham for boiling is that it have good binding qualities. Factors which have a tendency to destroy adhesive properties and produce crumbling in the ham have been eliminated from the cure. Therefore, finished products made from Approved S. P. Hams are firm and solid, and produce full slices.

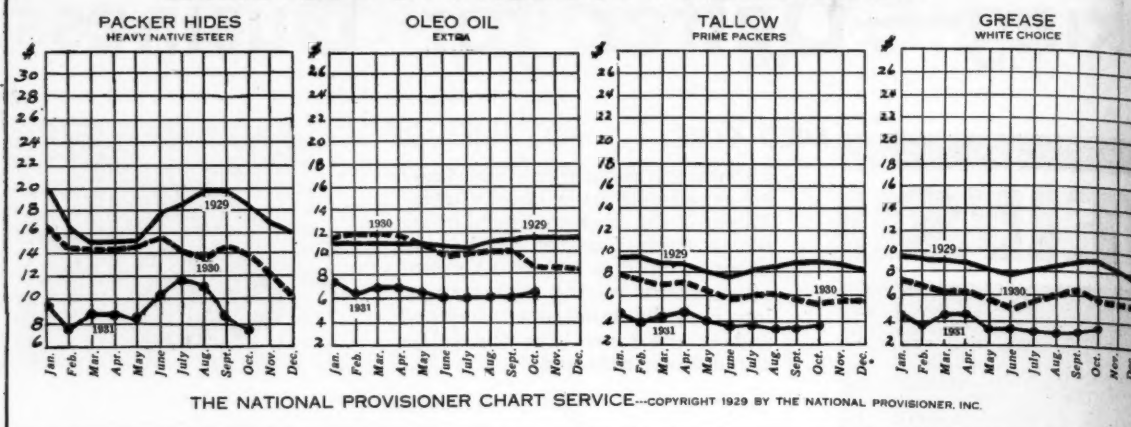


FINE FLAVOR

Flavor is a subtle quality which all appreciate but which only art supported by scientific exactness can produce. The fully-cured flavor, without saltiness, accompanied by fixed, finished color are outstanding characteristics of Oscar Mayer's S. P. Hams. These important qualities are retained in the finished products.



SEASONAL TREND IN BY-PRODUCT PRICES AT CHICAGO



This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trends of prices of the principal packinghouse by-products during the first ten months of 1931, compared with those of each of the two years previous.

Hides have experienced a sharp drop from the peak reached in July. Oils, tallows and greases have fluctuated at low levels throughout the year. Unlike hides, the animal oil markets showed some strength during October, but the hide market continued its downturn.

Foreign markets have had a marked influence on the price and demand in the domestic market for all of these products. In the case of hides, heavy imports of both hides and leather had a depressing influence, while in the case of oils, tallows and greases the limited export outlet had an equally adverse influence.

Hides.

The packer hide market followed the general trend of other commodity and security markets during the early summer, stimulated to some extent by more favorable foreign news and prospects of further easing of the foreign financial situation.

Prices for packer heavy native steers and light native cows worked higher, reaching a level of 12c in the primary market during late July, while the advancing prices on the Hide Exchange resulted in a premium of a half-cent being paid at that time for hides for delivery against exchange contracts.

However, further financial difficulties in Europe during the summer resulted in the dumping of foreign leather in this country at considerably lower prices, which helped to weaken the price structure here. The Hide Exchange did not escape the heavy liquidation in all other commodity and security markets, and the market for actual hides followed the decline. The low point was reached in the second week of October, when native steers sold at 7½c and light native cows at 6½c, or back at the low points established in February, the lowest in about thirty years, despite the fact that the hides moving were prime summer quality. The market has firmed up slightly since, with a recovery of three-quarters of a cent on both descriptions.

Movement into sight of cattle hides

from federal inspected slaughter during the first ten months of 1931 amounted to 6,808,000 hides, as compared with 6,874,000 during the same period of 1930.

Light native cows have moved slowly. Large quantities of these finally moved to sole leather outlets, and a considerable quantity was reported sold for delivery on the exchange. Stocks of certified hides in warehouses reached a quarter-million hides in early September. However, by early October these had been reduced to about 77,000 hides, although stocks have increased since to 96,000 hides.

Packers have endeavored to keep sold up throughout the year. However, a new buying contract was put into effect by tanners recently, with two principal features. One was that tanners were to be allowed the privilege of grubbing hides throughout the year, and hides are being sold on this basis at present. Another feature was the elimination of the 4 per cent added to invoices for the past three years to cover trimming of hides; this feature is still in dispute.

Tanners allied with the Tanners' Council issued an ultimatum that effective November 2 hides would be bought only with the 4 per cent for trimming eliminated from the invoice. Packers have refused to sell on this basis and trading since that date has been restricted. However, there has been some demand from outside tanners and hides have moved in a limited way, sufficient to keep the actual market fairly well defined.

Oils, Tallows and Greases.

The oleo oil, tallow and grease markets have been weak throughout the year, reaching exceptionally low points through the late summer and early fall period. Some strengthening was evident in October.

In the case of oleo oil this was attributable to a slight improvement in the export situation but there was no broad domestic buying. The large increase in the production of whale oil and the success in deodorizing it has made this oil a sharp competitor of animal oils for margarine production both in this country and abroad. In twelve years time the production of whale oil has increased from 152,744,000 lbs. to 1,474,000,000 which will give some idea of the competition this oil is offering to edible and inedible animal oils.

The tallow market moved along on a hand-to-mouth basis during the summer but has shown considerable improvement during the past two months. Buying was fairly active especially on small packer and renderers' production in all sections of the country. Stocks of large producers participated to a less extent in this buying, but the closely sold up condition of the market lent some courage to holders and prices advanced moderately. Tallow buying was more extensive in the cheaper grades than for either edible or prime packers.

A steady firm market prevailed on white grease which moved at low levels throughout the summer. Prices are well below those prevailing during the first quarter of the year in spite of the upturn evident in October. The export outlet for white grease was very quiet.

BRITISH PORK IMPORTS.

Imports of frozen pork and bacon into the United Kingdom during the first nine months of 1931 and 1930 are reported to the U. S. Department of Commerce as follows:

	January to September 1931—Lbs.	1930—Lbs.
Frozen pork, total:	20,267,392	26,728,715
United States	4,337,472	7,337,400
Argentina	5,432,688	4,746,000
New Zealand	11,054,990	11,573,116
Other countries	8,592,272	1,477,889
Bacon, total:	923,153,525	734,552,525
Sweden	52,325,056	46,300,000
Denmark	600,836,880	471,508,944
Netherlands	95,759,888	73,715,011
United States	18,507,328	47,184,360
Irish Free State	21,968,404	27,471,125
Canada	1,906,040	8,584,000
Other countries	131,849,873	59,736,113

GERMAN FAT IMPORTS.

Germany imports of animal fats for 1930, 1929, and the first eight months of 1931 and 1930 are reported to the U. S. Department of Commerce as follows:

	First 8 mos. 1931.	1930.	Total year 1930.
	Metric tons.	Metric tons.	Metric tons.
Pork lard	52,767	59,052	80,395
Oleo oil	4,472	4,387	8,095
Tallow	9,309	14,502	19,274
Bone fat, etc.	6,480	6,054	9,538

LARD AND GREASE EXPORTS.

Exports of lard from New York City, Nov. 1, 1931, to Nov. 25, 1931, totaled 13,138,561 lbs.; tallow, 40,000 lbs.; greases, 1,575,600 lbs.; stearine, 110,000 lbs.

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—The situation in tallow in the East the past week presented little or nothing that was new. Trade was rather small, but the market held all of the recent advance very well. There were reports at New York of some trading at 3½c delivered, equal to 3½c f.o.b., but the quantities, it was said, were too small to establish the market. However, this trading tended to display the firmness of the market at the moment.

Extra f.o.b. New York was 3½c, the best levels of the upturn, but offerings at that figure were scanty, as producers continued in a fairly well sold-up condition. However, buying interest from consumers was not aggressive, due partly to the recent absorption of supplies and partly to the reactionary tendency in the major commodities.

At New York, special loose was quoted at 3½c; extra, 3½c; edible, 4½c nominal.

At Chicago, a very firm market prevailed on the better grades of tallow, due apparently to light accumulations. Quoted prices appeared to be obtainable for prime packer, with the market for edible quoted at 4½c; fancy, 4½c; prime packer, 4½c; No. 1, 3½c; No. 2, 2½c.

There was no London auction this week. At Liverpool, Argentine good tallow November-December was unchanged at 24s and Australian at 26s for good mixed, unchanged from the previous week.

STEARINE—The market at New York was easier the past week. A moderate business in oleo was reported at 6½c, off ¼c from the recent levels. At Chicago, oleo was about steady but rather quiet, and was quoted at 6½c.

OLEO OIL—Demand was less active, and the market was about steady, but there was no particular pressure of supplies. At New York, extra was quoted at 7½c@7½c; medium, 6½c@7c; lower grades, 6½c. At Chicago, the market was moderately active and steady, with extra quoted at 7c.

See page 38 for later markets.

LARD OIL—The market was steady and demand fairly good. At New York, edible was quoted at 11½c; extra winter, 8½c; extra, 8½c; extra No. 1, 8c; No. 1, 7½c; No. 2, 7½c.

NEATSFOOT OIL—Market quiet but steady, buyers taking actual needs. At New York, pure was quoted at 10½c; extra, 8½c; No. 1, 8c; cold test, 14½c.

GREASES—Grease market in the East was featured more or less by routine trading, which was moderate in volume, but at the same time, a firm tone prevailed. Producers were not pressing offerings, while consumers appeared to be taking hold in a limited way, with a tendency to await developments. Owing to the firmness in tallow, however, there was no great amount of greases pressing on the market. Producers are reported fairly well sold up, but it is believed that con-

sumers have taken care of nearby requirements.

At New York, superior house was quoted at 3½c, delivered; yellow and house, 3½c@3½c; A white, 3½c@3½c according to seller; B white, 3½c@3½c; choice white, 4½c@4½c nominal.

At Chicago, a rather firm tone featured the grease market. No particular trading was in evidence, due, apparently to light stocks. Better inquiries for yellow greases were noted, but very little activity was reported in the lower grades. At Chicago, brown was quoted at 2½c; yellow, 3½c@3½c; B white, 3½c; A white, 3½c; choice white, all hog, 3½c@4c.

By-Products Markets

Chicago, Nov. 25, 1931.

Blood.

Blood appears to be in good demand. Offerings are not heavy.

Ground and unground.....	Unit Ammonia.	\$2.00@2.25
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Digester Feed Tankage Materials.

Sales are reported at \$2.00. Producers are asking \$2.25 & 10c.

Unground, 11½ to 12% ammonia.....	Unit Ammonia.	\$2.00@2.25 & 10c
Unground, 6 to 8% ammonia.....		1.65@1.85 & 10c
Liquid stick		@1.20m

Packhouse Feeds.

Product movement seasonable and prices are steady.

Digester, tankage, meat meal.....	Per Ton.	\$35.00
Meat and bone scraps, 50%		@35.00
Straw bone meal, special feeding, per ton		@32.50

Fertilizer Materials.

Market is about steady. High grade ground is being offered at \$1.15 & 10c.

High grd. ground 10@12% am..	Unit Ammonia.	@\$1.15 & 10c
Low grd. and ungr. 6-9% am..		@ 1.15 & 10c
Bone tankage, ungr., low gd., per ton		@13.00
Hoof meal		@ 1.25m

Dry Rendered Tankage.

Crackling market continues to improve. Prices are higher.

Hard pressed and exp. unground, per unit protein.....	\$.50@ .55
Soft prod. pork, ac. grease & quality, ton	@35.00
Soft prod. beef, ac. grease & quality, ton	@25.00

Bone Meals (Fertilizer Grades).

Market continues fairly active. Prices show no change.

Raw bone meal for feeding.....	\$20.00@25.00
Steam, ground, 3 & 50	@20.00
Steam, unground, 3 & 50	@13.00

Horns, Bones and Hoofs.

Horns, according to grade.....	Per Ton.	\$30.00@150.00
Mfr. shin bones.....		65.00@110.00
Cattle hoofs		15.00@ 18.00
Junk bones		@15.00m

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Gelatine and Glue Stocks.

The market continued very quiet. Stocks are plentiful and buyers are showing little interest.

	Per Ton.
Kip stock	\$20.00@22.00
Hide trimmings (new style).....	9.00@ 8.00
Sinews, plies	10.00@12.00
Horn piths	23.50@24.00
Cattle jaws, skulls and knuckles ..	23.00@24.00
Calf stock	38.00@40.00
Hide trimmings (old style)	10.00@12.00
Pig skin scraps and trim., per lb....	@2½c

Animal Hair.

Animal hair market is showing more activity. Prices are steady with last week.

Summer coll and field dried.....	¼@ 1c
Processed, black winter, per lb.....	@ 5c
Processed, grey, winter, per lb.....	@ 3½c
Cattle switches, each*.....	1 @ 1½c

*According to count.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Nov. 25, 1931.

Unground tankage has been selling at about \$1.35 & 10c. Ground tankage sold at \$1.50 & 10c basis, f.o.b. New York.

Dried blood sold at \$2.00 per unit f.o.b. New York, and some sellers are asking a higher price. South American sold at \$2.30 per unit of ammonia c.i.f. Pacific Coast ports.

Some South American ground tankage was sold for shipment to Europe at a price equal to \$2.20 & 10c, c.i.f. U. S. ports.

Cracklings are higher in price, with very limited quantities being offered.

Sulphate of ammonia is weak, with some lots being sold under current quotations.

LATVIAN IMPORT QUOTAS.

Imports of lard and fatbacks into Latvia are subject to limitations for one year from October 15, 1931, says a U. S. Department of Commerce report. Total imports for the three months ending January 15, 1932, have been limited to 120,000 kilograms of lard and 60,000 kilograms of fatbacks. The United States has been assigned a total of 18,844 kilograms of lard and 11,726 of fatbacks for this period. Allotments were based on the proportionate share of total imports supplied by the United States during 1930.

CAREY HEADS BREEDERS.

Charles D. Carey of Cheyenne, Wyo., chairman of the National Live Stock and Meat Board, was elected president for the coming year of the American Hereford Cattle Breeders' Association at its annual meeting held in Kansas City, November 16.

THE KENTUCKY CHEMICAL MFG. CO.

COVINGTON, KY., Opposite Cincinnati, Ohio

Buyers of Dry Rendered Tankage

(Cracklings)

PORK or BEEF, SOFT or HARD PRESSED

CUBA INCREASES OIL DUTIES.

For the purpose of stimulating domestic production of oleaginous seeds, the Cuban government has increased the import duty on vegetable oils under a presidential decree, No. 1630, published and effective November 11, 1931, according to advices received by the U. S. Department of Commerce. The new rate of duty to the United States, in dollars per 100 gross kilos, are as follows, old rates being shown in parentheses:

Inedible oils, such as oils of palmnut, peanut, sesame, soybean, sunflower, corn and castor bean oil, and all other oils of vegetable origin for medicinal purposes, not specifically classified, \$4.00 (\$3.20). Refined or semi-refined edible oils of palmnut, peanut, sesame, soybean, sunflower, coconut and corn, and non-specified refined or semi-refined vegetable oils, \$5.00 (from \$2.40 to \$3.00, depending on kind).

Beginning July 1, 1932, the new rates will be subject to a surcharge of 10 per cent each year, for a period of five years, until the total increase amounts to 50 per cent of the new initial duty.

Cocconut oil, palmnut oil, "orujo," and linseed oil or any substitute for linseed oil, imported unrefined to be used exclusively in the manufacture of soap and paint, provided they are imported by the manufacturers, who shall present the sworn declaration already in use in analogous cases, will be admitted at the rates in effect in the tariff prior to this decree, which are as follows:

Cocconut oil, \$0.80 per hundred gross kilos (to the United States), peanut, sesame and palmnut oil, \$3.20 per hundred gross kilos; unrefined linseed oil and "orujo," \$0.40 per hundred gross kilos; and other inedible vegetable oils, not specifically mentioned, \$4.00 per hundred gross kilos. To these rates should be added the general surtax of 3 per cent of duty. The duty on edible olive oil also remains unchanged at \$2.40 and \$3.00 per hundred gross kilos, depending upon the kind of container in which imported.

COTTON SEED FREIGHT RATES.

Some of the railroads in the South have decided to meet truck competition by putting into effect throughout parts of the country served by them a system of "cut back" rates on cotton seed.

The "cut back" system provides that cotton seed shipped from any point on the line shall be shipped to the mill point at the usual rate. After the mill has manufactured the seed into oil and its various by-products and these products are reshipped by way of the same lines on which the seed moved to the mill, then the railroad will allow a reduction of 25 per cent in the freight charges that were made for shipping the seed to the mill.

The mill or shipper will be eligible for a 25 per cent reduction on the shipping costs of seed to the mill for a period of twelve months after the seed has been shipped.

The Alabama public service commis-

sion has approved the "cut back" system of rates on the L. & N. and the Frisco and is expected to act likewise on the petition of the two other roads. Several other Alabama lines have taken steps to meet truck competition in the hauling of cotton seed, but instead of a "cut back" system an allowance is made for part of the loading charge.

VEGETABLE OIL MARKETS.

COCOANUT OIL—The market was rather quiet and easier the past week, with some setback in copra and freer offerings. At New York, tanks were quoted at 3½¢@3¼¢, off ½¢@¼¢ from the recent level. At the Pacific Coast, tanks were quoted at 3½¢@3¼¢ and early next year at 3¼¢.

CORN OIL—There was little or no activity in evidence in this market, and while the last business passed at 4¢ f.o.b., the market was generally quoted at 4¼¢.

SOYA BEAN OIL—Rather quiet conditions ruled the market, and prices were about steady. Sellers tanks at New York were quoted at 4¼¢@4½¢; f.o.b. western mills, 3¼¢.

PALM OIL—Consuming demand was slow, but a lack of cables featured the market, and the larger sellers were reported withdrawn. At New York, spot Nigre was quoted at 3¼¢; shipment Nigre, 3½¢; spot Lagos, 4½¢; shipment Lagos, 4¢; and 12½¢ per cent acid oil for shipment, 3.85¢.

PALM KERNEL OIL—There was no particular pressure of offerings on the market, but the tone was easier. Shipment oil at New York was quoted at 4¢ c.i.f.

OLIVE OIL FOOTS—Quiet buying conditions ruled, and the market displayed a barely steady tone. New York spot tanks were quoted at 4¼¢; shipment, 4½¢; spot and shipment barrels, 4¼¢.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Market quoted 4½¢ nominal f.o.b. mills.

COTTONSEED OIL—Demand was rather quiet for store oil, but supplies at New York are small, amounting to 240,000 lbs. of bleachable oil. South-east crude, 3½¢ bid; Valley, 3½¢ sales and bid; Texas, 3¼¢ bid.

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Nov. 25, 1931.

Yesterday afternoon there was a strong demand for cottonseed meal, and dealers enjoyed a good business. In consequence the market opened reasonably strong and an advance was anticipated. Unfortunately, however, the market was confronted with drastic liquidation in grains and stocks. The cotton market was also declining, and the mill feeds market was under liquidation, with a decline of 2¢ in wheat, \$3.00 to \$5.00 per share in stocks, and about 20 points in cotton.

Cottonseed meal was unable to withstand the bearish influences, and prices gave way, the final sales being at \$14.75 for January, \$14.65 for May, and \$14.80 for June, showing a net loss of 40¢ to 50¢ per ton. In viewing the situation, it is remarkable that with the enormous

crop there is a good demand for cottonseed meal. Under existing conditions, however, it is impossible to have a constructive market, and hedging pressure is too great to be overcome. All during the session the market was inclined to drag most of the time, the only support apparent was profit taking by shorts. Today was the last delivery day, and there were tenders of 100 tons on the Nov. contract, bringing the total for the month to 1,500 tons. At the close the market was weak at the decline.

The cotton seed market was weak, with hedging pressure in evidence. March again sold at \$14.00, January at \$12.90, May at \$14.50. Declines in oil and meal have had a depressing effect on the cotton seed market. This market has at last come into its own for legitimate purposes, and both the mills and dealers are taking advantage of its facilities to hedge sales and purchases of cotton seed. The volume of business is increasing daily. The movement of cotton seed in the Central Belt continues to be heavy, in spite of an occasional interruption by bad weather. The urgent demand that existed thirty days ago has entirely subsided, and in the place thereof there appears to be a disposition to sell cotton seed at the present market level.

OIL NORMAL IN QUALITY.

(Special Report from the Fort Worth Laboratories.)

Fort Worth, Tex., November 15, 1931.—Pressroom results are paralleling last season. Separation, however, is not so good. There is a material reduction in the available yield of products from seed compared with the same period last season. Oil continues normal in quality.

SEED ANALYSIS.

	Moisture.	Ammonia in Seed.	Yield 100 lbs. — Waste —	Pounds Oil.	Per Cent
				lbs. Oil	per 100 lbs. Seed
Av. all samples	8.14	4.28	296	913	
Best sample av.	7.15	3.92	363	932	
Lowest sample av.	9.74	4.40	268	871	
Av. same mo. last year ..	8.76	4.31	300	923	
Annual av. last year ..	8.26	4.27	282	912	

CRUDE OIL.

	Refining Loss.	Color Red.	Acid Free.
Average all samples	7.1	5.4	0.9
Best sample average	5.2	4.4	0.6
Lowest sample average	7.8	5.1	1.1
Av. same month last year ..	7.2	5.1	1.0
Annual average last year ..	8.2	6.3	1.3

CAKE AND MEAL.

	Mols. Moisture.	Ammo. n/a.	Protein.	Std. Oil.	Std. ard.
Av. all mills	7.72	8.29	42.63	5.91	0.71
Best av. result	6.75	8.39	43.12	5.06	0.69
Worst av. result	6.52	8.29	42.61	6.88	0.84
Av. this mo. last yr.	7.72	8.27	42.49	5.85	0.71
Annual av. last year ..	7.51	8.35	42.91	5.99	0.71

HULLS.

	Whole Seeds and Meats.	Oil in Hulls.	Total Oil.	\$ Loss Per T.	Standard.
Av. all mills	0.13	0.71	0.78	0.64	1.26
Best av. result	0.21	0.44	0.49	0.00	1.23
Worst av. result	0.00	1.29	1.36	0.16	2.03
Av. this mo. last yr.	0.26	0.59	0.68	0.07	1.41
Annual av. last year ..	0.03	0.54	0.60	0.02	1.40

HULL OIL MARKETS.

Hull, England, Nov. 25, 1931.—(By Cable)—Refined cottonseed oil, 22s 3d; Egyptian crude cottonseed oil, 19s 3d.

Vegetable Oil Markets

WEEKLY REVIEW

Trade Moderately Active—Undertone Easier—Seed and Crude Lower—Weather South Better—Cash Trade Fairly Good — Outside Markets Weaker.

Turnover in cottonseed oil futures on the New York Produce Exchange the past week was again moderately active, but the market, in sympathy with easier conditions within the market itself and inspired somewhat by weakness in the outside markets, was on the down grade and was displaying an easier undertone. Ring longs, particularly those who recently were active on the constructive side, let go, and the market was under pressure from hedge sales, outside liquidation and selling brought about by a slightly lower range in seed and crude oil.

Renewed weakness in the grain, cotton and lard markets; and rather serious slumps in securities, the latter the result of increasing gossip relative to the unfavorable economic conditions on the other side, had a distinctly depressing influence upon oil values. There was fairly good commission house scale down buying of May oil and a scattered demand on resting orders, while more or less profit taking was in evidence on the slumps. The active positions were off 57 to 63 points from the recent highs. The western lard market was off 80 to 90 points from the highs of the month.

Following considerable rainy weather in the South, which created apprehension of a delayed movement of the unpicked crop and possibly some injury to the quality of the seed, climatic conditions developed more favorably. As a result, it was felt generally that there was little prospective change in the probable seasonal supply, although in some quarters of the cotton trade the comparatively large ginnings thus far have created an impression that the crop may finally turn out somewhat larger than the recent Government estimate.

Cash Trade Good.

In the Valley, moderate selling of crude oil was reported at the 3½¢ level, but that figure was bid there. In the

Southeast thus far little or no crude has come out below 3½¢, with buyers persistently bidding 3½¢. In Texas, the market was 3½¢ bid. The seed market was reported off a couple of dollars from the recent levels, being quoted at \$14.00 per ton in the Southeast, and at \$14.00@15.00 per ton across the Belt.

Cash trade was fairly good, and reports persisted of satisfactory deliveries against old orders. It was said that a fairly good business was carried over from October into November. As a result, expectations in the trade are that November consumption will run pretty close to the 299,000 bbls. of a year ago. The fact that consumption is keeping up fairly well with the seasonal distribution of other years at this time is lost sight of owing to the probable large crush. This is being harped upon as likely to create increasing visi-

ble stocks the next few months, and therefore, an unsatisfactory statistical position of oil.

Lard situation, as yet, present little that is new. Available supplies are quite moderate. However, there has been a tendency toward increasing hog receipts, and this angle is being watched rather closely. While the developments in lard have considerable bearing on oil for the long pull, the market the past week was in a position where it followed rather readily the general outside commodity trend, rather than displaying any independent action.

The weekly weather report said gathering of late cotton was delayed by unfavorable weather in the northwest portions of the belt, and also in the Mississippi Valley district, with some damage reported to that still standing. Elsewhere gathering of the remnants of the crop made good advance.

Sentiment Mixed.

July cotton oil came on the Board on Wednesday's opening at 4.90c, and it may be interesting to note that a year ago July came on the Board at 7.96c per pound or 3c over the current July delivery. This in itself should discount some of the bearishness in the situation.

In a general way, sentiment is mixed. Those operating on the constructive side, however, feeling that oil is at a level that will prove profitable for the long pull, are cautious in taking hold only on declines, while the bearish element, looking for lower levels, are not inclined to press the market freely at this level. The latter feels that values will sag gradually under the weight of supplies unless outside conditions improve materially.

Market transactions at New York:

Friday, November 20, 1931.

		—Range—		—Closing—	
		Sales.	High.	Low.	Bid. Asked.
Spot	425 a
Nov.	430 a
Dec.	1	465	465	450 a 475
Jan.	450 a 475
Mar.	3	481	475	474 a 478
May	27	490	477	481 a

Sales, including switches, 31 contracts. Southeast crude, 3½@3¾c.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Nov. 25, 1931.—Trading has been extremely dull the past week, with small lots moving at a 3½¢ basis for Valley. Most buyers are bidding ½¢ less, and mills are fairly well sold up for nearby shipment. However, demand for nearby is small and at a lower basis than deferred deliveries. Cotton seed is reported moving somewhat more freely and at lower prices than recently. In event further declines occur in crude oil, some export business may be done, and competition from imported oil in this country should be negligible.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Nov. 25, 1931. — Crude cottonseed oil, \$3.50; forty-one per cent protein cottonseed meal, \$15.00; loose cottonseed hulls, \$3.00.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Nov. 25, 1931.—Prime cottonseed oil, 3½@3¾c; forty-three per cent meal, \$16.00; hulls, \$5.00; mill run linters, 1½@3c.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

G. H. Hammond Company
Chicago, Illinois

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Saturday, November 21, 1931.

Spot	425 a
Nov.	430 a
Dec.	450 a
Jan.	1 460 460	460 a
Mar.	468 a	473
May	8 477 475	475 a 478

Sales, including switches, 9 contracts.
Southeast crude, 3½c bid.

Monday, November 23, 1931.

Spot	425 a
Nov.	425 a
Dec.	450 a
Jan.	457 a	465
Mar.	6 473 473	472 a 475
May	9 490 481	483 a 485

Sales, including switches, 15 contracts.
Southeast crude, 3½c bid.

Tuesday, November 24, 1931.

Spot	450 a
Nov.	450 a
Dec.	455 a
Jan.	1 471 471	470 a 471
Mar.	1 480 480	477 a 481
May	21 490 485	486 a 485

Sales, including switches, 23 contracts.
Southeast crude, 3½c bid.

Wednesday, November 25, 1931.

Spot	461 a
Dec.	1 466 466	465 a 469
Jan.	1 463 463	460 a 464
Mar.	471 a	474
May	477 a	482
July	4 490 487	488 a

Sales, including switches, 6 contracts.
Southeast crude, 3½c bid.

Thursday, November 26, 1931.

HOLIDAY—No Market.

Late markets on this page.

TRADE GLEANINGS

Union Packing Co., 1617 Dearborn st., Seattle, Wash., will erect an addition to its plant.

Anesi Meat Co., Kirksville, Mo., plans erection of a meat packing plant in the near future. Details have not yet been announced.

The plant of the Dunlevy-Franklin Co., Pittsburgh, Pa., was damaged by fire recently. However, the loss was comparatively small and operations were not affected.

An abattoir near Turlock, Calif., owned by the Palace Meat Market was recently destroyed by fire, at an estimated loss of \$20,000. Wm. Breraton and E. J. Kovats, owners, stated that the abattoir would be rebuilt.

Joplin Stockyards, Joplin, Mo., have been posted as coming within the jurisdiction of the packers and stockyards act, while the Stockton Feed Yards at Stockton, Calif., were withdrawn, as they are no longer conducted as a public market.

The newly-reorganized and incorporated Martin Packing Co., Columbus, O., formerly known as A. H. Martin & Co., plans to expand its wholesale operations, according to an announcement by Harry J. Cook, secretary and treasurer. Charles Kellar is president of the new organization, Adam C. Kellar is vice-president.

The Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products were moderately active and barely steady the latter part of the week, notwithstanding profit taking. Commission houses were on both sides. Lard was influenced by further weakness in grains. Hogs were easier, and the run was fairly good. Cash demand is moderate.

Cottonseed Oil.

Cotton oil is quiet and easier with outside markets and limited support. Southern houses are on both sides. Cash oil demand is quieter, and crude is steady. Southeast and Valley, 3½c bid.

Quotations on bleachable cottonseed oil at New York Friday noon were:

Dec., \$4.30 bid; Jan., \$4.45@4.58; Mar., \$4.60@4.68; May, \$4.68@4.73; July \$4.75@4.82.

Quotations on prime summer yellow:

Dec., \$4.30 bid; Jan., \$4.35@4.58; Mar., \$4.50@4.68; May, \$4.50@4.72; July, \$4.65@4.82.

Tallow.

Tallow, extra, 3½c f.o.b.

Stearine.

Stearine, 6½c.

Friday's Lard Markets.

New York, Nov. 27, 1931. — Lard, prime western, \$6.90@7.00; middle western, \$6.65@6.75; city, 6¼@6½c; refined continent, 7c; South American, 7¼c; Brazil kegs, 8c; compound, 7¼@8c.

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, November 27, 1931.—General provision market very dull and very little doing; demand very poor for A. C. hams; no demand for picnics and square shoulders; demand for lard only fair.

Friday's prices were as follows: Hams, American cut, 61s; hams, long cut, 76s; shoulders, square, none; picnics, none; short backs, none; bellies, clear, 46s; Canadian, none; Cumberlands, 48s; Wiltshires, 44s; spot lard, 51s 6d.

EUROPEAN PROVISION CABLES.

The market at Hamburg was decidedly weaker during the week ended November 21, 1931, according to cabled reports to the U. S. Department of Commerce. Demand for fatbacks was poor. The tendency was toward decreasing prices. Prices per 100 kilos as follows: Refined lard in boxes, \$18.25; prime steam lard, \$17.625; fatbacks 10/12 lbs., \$19.00; fatbacks 12/14 lbs., \$19.50; fatbacks 14/16 lbs., \$20.00.

Receipts of lard for the week were 2,092 metric tons, 187 metric tons of which came from Denmark. Arrivals of hogs at 20 of Germany's most important markets were 98,000, at a top Berlin price of 10.16 cents a pound compared with 79,000 at 14.71 cents a pound for the same week last year.

The Rotterdam market for the larger part was somewhat weaker. Buyers were holding off and there was a dull outlook for refined lard. Business was

slow when compared with last year. Prices as follows, per 100 kilos: Extra neutral lard, \$22.20; prime oleo oil, \$17.20; extra premier jus, \$12.60; prime premier jus, \$12.40; refined lard, \$19.20. Extra oleo oil remained the same as last week.

The Liverpool market showed little alteration. Prices were steady.

The total of pigs bought in Ireland for bacon curing was 39,600 as compared with 24,900 for the corresponding week of last year.

The estimated slaughter of Danish hogs for the week ended November 18, 1931, was 131,600 as compared with 128,800 for the corresponding week of last year.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Nov. 27, 1931, show exports from that country were as follows: To England, 114,104 quarters; to the Continent, 832 quarters.

Exports of the previous week were as follows: To England, 157,214 quarters; to the Continent, 17,691 quarters.

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended November 21, 1931:

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.

		—Week ended—				Jan. 1
		Nov. 21	Nov. 14	Nov. 7	Nov. 1	'31 to
		1931.	1930.	1931.	1930.	Nov. 1
		M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Total	1,344	1,871	1,305	77,128	813	813
To Belgium	8	8	8	813	813	813
United Kingdom ..	1,202	1,743	1,200	64,112	64,112	64,112
Other Europe	58	58	58	102	102	102
Cuba	128	108	89	4,744	4,744	4,744
Other countries	16	22	7	7,387	7,387	7,387

BACON, INCLUDING CUMBERLANDS.

Total	1,014	1,678	512	36,435
To Germany	63	22	2,271	2,271
United Kingdom ..	824	1,628	398	13,813
Other Europe	58	5	1,406	1,406
Cuba	65	1	87	3,520
Other countries	4	44	2	2,706

PICKLED PORK.

Total	109	575	133	13,085
To United Kingdom ..	490	490	1,100	1,100
Other Europe	5	10	10	10
Canada	103	58	86	3,800
Other countries	6	18	37	8,000

LARD.

Total	6,054	9,212	6,090	496,497
To Germany	1,831	271	2,120	111,972
Netherlands	774	144	321	24,399
United Kingdom ..	2,409	7,427	3,228	220,000
Other Europe	347	374	424	22,225
Cuba	111	423	495	40,855
Other countries	522	573	109	75,052

TOTAL EXPORTS BY PORTS.

Week ended November 21, 1931.

		Hams and shoulders,	Bacon,	Pickled,	Lard,
		M lbs.	M lbs.	M lbs.	M lbs.
Total	1,344	1,014	109	6,094	6,094
Boston	1	1	1	1	1
Detroit	991	132	20	1,100	1,100
Port Huron	187	187	50	61	61
Key West	126	65	6	6	6
New Orleans	16	4	6	6	6
New York b.	54	813	2	2,706	2,706

b Exports to Europe only.

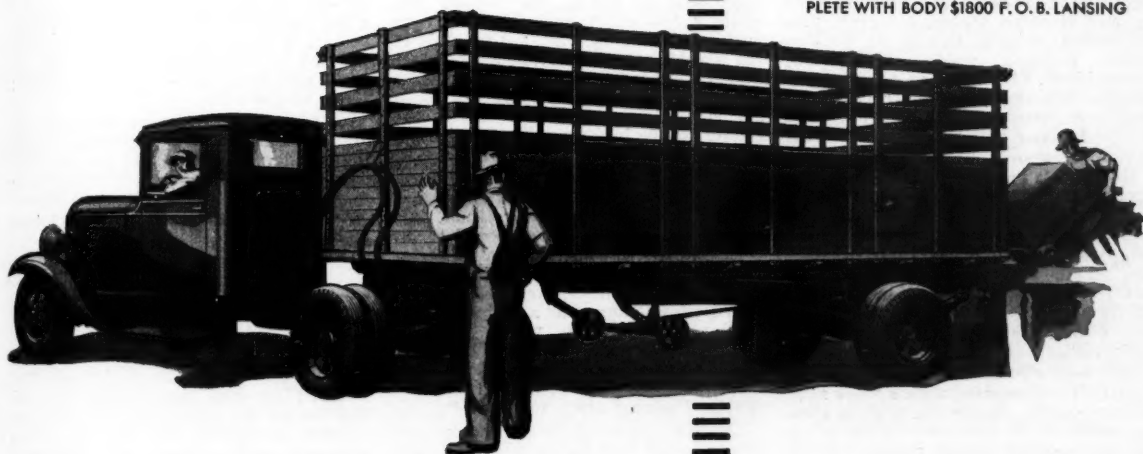
DESTINATION OF EXPORTS.

		Hams and shoulders,	Bacon,	Lard,
		M lbs.	M lbs.	M lbs.
Exported to:				
United Kingdom (total)	1,202	1,202	64,112	64,112
Liverpool	450	450	1,100	1,100
London	500	500	1,100	1,100
Manchester	152	152	1,100	1,100
Glasgow	152	152	1,100	1,100
Other United Kingdom	186	186	1,100	1,100
Exported to:				
Germany (total)	1,831	1,831	1,100	1,100
Hamburg	1,400	1,400	1,100	1,100
Other Germany	431	431	1,100	1,100

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Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., Nov. 25, 1931.

CATTLE—Compared with the close last week: Strictly good and choice medium weight and weighty steers, strong to 25c higher; inbetween grade heavies and good and choice yearlings, 25@40c lower; common grades of all representative weights, strong; all she stock, steady; bulls, firm; vealers, 50c higher. It was largely a steer run; heavies were in best demand; receipts larger than week earlier and corresponding week a year ago. Several thousand International Show cattle were included in the pre-holiday run. Warm up and shortfed steers, however, predominated, selling mostly at \$6.50@10.00; common grade, \$5.00@6.00; choice kinds, \$11.00@12.50 according to weight. Western yearlings, up to \$6.90; most low cutter and cutter cows, \$2.25@3.25; butcher heifers, \$4.00@6.00; fat cows, \$3.50@4.75.

HOGS—Compared with a week ago: Market steady to 10c lower; early declines mostly regained on late upturn; cold wave main stimulating factor late; shippers bought consistently. Week's top, \$4.65, paid late; Tuesday's top, \$4.45, lowest since 1903; closing bulk 170 to 210 lbs., \$4.55@4.60; 220 to 300 lbs., \$4.50@4.60; light lights, \$4.35@4.55; pigs, \$3.75@4.25; packing sows, \$3.90@4.10; smooth sorts, to \$4.25.

SHEEP—Compared with a week ago: Killing classes, mostly 50c higher, closing active to all interests. Today's top on fed western lambs reached \$6.85, highest since middle October. Today's bulks: Good and choice native and fed western lambs, \$6.00@6.50, around 92 lb. weights touching outside price; best 94- to 97-lb. lambs, \$6.40 and \$6.35 respectively; few closely sorted medium

weights, \$6.60 to all interests; native throwouts, 4.50 and \$4.75; choice heavy yearlings, \$5.00; fat ewes, \$2.00@2.75.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Nov. 25, 1931.

CATTLE—Good to choice grades of fed steers and yearlings have been very scarce. The few offered held at around steady levels, but the majority of the arrivals, being of shortfed varieties, met a slow deal and are selling at 25@50c lower rates as compared with last Thursday. Good to choice 935-lb. yearlings sold at \$10.25, the week's top, while a few other desirable lots were noted from \$8.25@10.00, but the bulk of the shortfeds cashed from \$7.50 down. Fat she stock held steady, while cutter grades are strong to 25c higher. Bulls are steady to strong, and vealers are strong to 50c higher, with choice kinds selling up to \$7.00.

HOGS—Considerable weakness featured the hog trade, and mid-week prices are 20@25c lower than last Thursday. New low levels for the year were established, and the lowest prices since February of 1908 were registered when the extreme top dropped to \$4.30 on Tuesday. There was a little strength displayed late in the period, and the final top rested at \$4.35 on choice 180- to 240-lb. weights, while the bulk scaling from 150 lbs. up cleared from \$4.20@4.35. Packing sows, \$3.50@4.00.

SHEEP—Demand for fat lambs was rather broad, and values advanced 50@60c over late last week, with the closing top at \$6.10 on choice clippers and best fed westerns. Most of the late arrivals sold from \$5.85@6.10, with best natives at \$6.00. Aged sheep held steady, with fat ewes clearing from \$1.75@2.25.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Nov. 25, 1931.

CATTLE—Compared with close last week: Native and western steers steady, with a few medium fleshed natives 25c lower; beef cows, 25c lower; vealers, \$1.50 higher; cutters, low cutters and other slaughter classes, steady. Bulk of steers brought \$4.75@7.25, with top yearlings \$11.00. Most fat steers landed \$7.75@10.50; fat mixed yearlings and heifers, \$6.75@7.50; medium fleshed kinds, \$5.50@6.50, with top mixed \$8.25 and best heifers \$8.00. Bulk of cows earned \$3.25@4.25; top, \$4.75; low cutters, largely \$2.00@2.25. The session closed with top medium bulls \$3.75; best vealers, \$8.50.

HOGS—Hog prices dropped to a new low for the last 23 years, but recovered a little to finish 10@25c below the prices of last Thursday. A few sorted light weights reached \$4.65, while bulk of hogs and pigs turned at \$4.50@4.60; sows, \$3.65@4.00.

SHEEP—Fat lambs ruled mostly 25c higher for the period, other classes holding steady. City butchers paid \$6.25@6.50 for sorted lambs, bulk going to packers at \$5.75@6.25; common throwouts, \$3.50@4.00; choice yearlings, \$5.25; fat ewes, \$1.50@2.50.

ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., Nov. 25, 1931.

CATTLE—Fat steer prices declined 25@50c at the week's outset, and the market continued dull at this level, although with a noticeable tendency toward further weakness. A few loads of good to choice steers brought \$8.50@10.50, but shortfeds, which made up almost the entire supply, ranged from \$5.50@7.50. Highly finished bullocks were entirely lacking, but were quoted steady on the strength of the generally steady tone on the few good finished cattle offered. A few well conditioned Kansas steers brought \$8.00@8.75. Heifers finished weak; beef cows fully steady; cutter grades, 25c higher; bulls and vealers, firm; most load lots of heifers, \$6.00; beef cows, largely \$3.25@4.00; top individuals, \$5.00; cutter grades, \$2.25@3.00; bulls, \$2.75@3.50; top vealers, \$6.00.

HOGS—A retarded movement of fresh pork through distributing channels was reflected in fresh weakness in the hog market where record low tops have been almost a daily occurrence. Top hit \$4.50 at one time, or within 5c of the 1908 low. The average price yesterday figured \$4.11, against \$4.35 as the lowest day's average prior to this week. Butcher hogs and sows show a 25c decline. Top today, \$4.35; bulk 190 to 300 lbs., \$4.10@4.25; 140 to 180 lbs., \$3.75@4.10; sows, mostly \$3.50@3.75.

SHEEP—The week has been a very marked improvement in the fat lamb market. Top lambs, which sold at \$5.25 a week ago, brought \$6.00 today, both natives and westerns, including clipped lambs, at this price. Bulk of desirable lambs brought \$6.00; some range offerings \$5.25@5.75. The market is 7c higher on lambs; aged sheep strong; best ewes, \$2.25@2.50.

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OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Nov. 25, 1931.

CATTLE—Fed steers and yearlings met with another uneven market, but with advances and declines about balancing there has been little change for the week except that good to choice grades are strong to 25c higher. She stock was in light supply, and prices are strong to mostly 25c higher. Bulls and weaners closed the week strong. Choice long yearlings, 1,097 lbs., earned \$12.00, with other choice yearlings at \$11.50 and \$11.65. No strictly choice weighty steers arrived.

HOGS—Increased receipts resulted in a weaker tone in the hog trade, although towards the close of the period some of the weakness was erased. Comparisons Wednesday with last Thursday showed light lights weak to 15c lower; butchers, 5c to mostly 10c lower; packing sows, 5@20c lower; pigs, 25c lower. Wednesday's top held at \$4.30, with bulk good and choice 160- to 300-lb. averages, \$4.15@4.30; 140 to 160 lbs., \$4.00@4.15; medium grade light lights, down to \$3.75; packing sows, \$3.85@4.00; pigs, \$3.25@3.75; stags, \$3.50@3.75.

SHEEP—Cold weather and moderate receipts were factors in a better tone to the slaughter lamb trade, and values showed a net upturn of 25@40c. Matured sheep held steady. Bulk of the slaughter woolled lambs of good to choice grade sold \$5.75@6.10; top, \$6.15; fed clipped lambs, \$5.75@5.85; native lambs, mostly \$5.75. Good and choice ewes are quoted \$1.75@2.25.

SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Nov. 25, 1931.

CATTLE—Little change developed in beef steer and yearling values from the close of last week. Good to choice 1,129-lb. steers made \$11.00, and 1,136-lb. weights brought \$11.25. Most offerings were shortfeds bulking at \$6.00@8.00. Fat she stock strengthened, good heifers reached \$7.50 in load lots, beef cows bulked at \$3.25@4.50, and low cutters and cutters went freely at \$2.00@3.00. Bulls ruled firm, and medium grades closed mainly at \$2.75@3.25.

HOGS—Late swine trade was active and strong, but failed to recover from early losses and values remained mostly 10@15c lower than a week ago. The top dropped to \$4.25, another new low,

while \$4.30 was paid late for choice 220- to 250-lb. averages. The bulk of 180- to 300-lb. weights brought \$4.10@4.25, and most 130- to 170-pounders earned \$3.50@4.10. Slaughter pigs sold at \$3.50 down. Sows cashed mainly at \$3.85@4.00.

SHEEP—Liberal shippers' buying aided materially to bring about 50@75c advances in fat lamb values. The late bulk of good to choice slaughter offerings sold \$5.75@6.00 to all interests, and shippers paid \$6.15 for six loads strictly choice lambs. Slaughter ewes continued firm, and the bulk of desirable kinds turned at \$1.75@2.50.

ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., Nov. 25, 1931.

CATTLE—Increased marketings, coupled with a dull dressed trade, made for a weak to 25c downturn on the general run of inbetween and lower grade steers this week. Other classes, under meager supplies, sold mostly steady, with strictly choice fed offerings again showing a nominal advance. Choice 1,030-lb. yearlings reached \$10.25; bulk better shortfeds, \$7.35@8.35; warmed-up offerings, largely \$5.00@6.50; beef cows, \$3.25@4.25; heifers, \$3.75@5.00; cutters, \$2.00@2.75; bulls, \$2.75@3.25; weaners, \$4.00@6.00.

HOGS—Following outside trends, hog values continued on their downward course. Butchers averaged 5@10c lower; light lights, 10c to in spots 25c off. Sows held steady. Better 180- to 250-lb. weights sold mostly at \$4.10; 160- to 180-lb. averages, \$4.00@4.10; 130- to 160-lb. offerings, \$3.75@4.00; packing sows, largely \$3.50@3.75; pigs, \$3.75@4.00.

SHEEP—Curtailed receipts of lambs here and elsewhere made for a 25c advance on all classes, placing better natives at \$6.00; medium grades, \$4.75; throwouts, \$3.75@4.00. Fat ewes sold mostly at \$1.00@2.00.

CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., Nov. 25, 1931.

Prices on hogs at 24 concentration points and 7 packing plants in Iowa and Minnesota declined to new low levels for the year early in the week, but most of the loss was regained on Wednesday's active trade. Compared with a week ago, current quotations

are mostly 10@20c lower. Demand was broad on packing account, and extremely muddy side roads tended to hold down receipts. Late bulk of 180- to 280-lb. weights, \$3.90@4.20, with long haul car consignments selling up to \$4.30 at some yards. A few packing sows sold at \$3.40@3.75.

Receipts of hogs unloaded daily at these 24 concentration yards and 7 packing plants, week ended Nov. 26:

	This week.	Last week.
Friday, Nov. 20.....	36,700	32,300
Saturday, Nov. 21.....	34,800	24,000
Monday, Nov. 23.....	64,600	56,600
Tuesday, Nov. 24.....	15,600	23,000
Wednesday, Nov. 25.....	24,800	20,600
Thursday, Nov. 26.....	Holiday	

Unless otherwise noted, price quotations are based on transactions covering deliveries showing neither excessive weight shrinkage, nor excessive fills.

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Nov. 21, 1931:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Nov. 21.....	219,000	733,000	413,000
Previous week	245,000	704,000	501,000
1930	214,000	658,000	305,000
1929	278,000	755,000	339,000
1928	291,000	755,000	339,000
1927	272,000	567,000	264,000

Hogs at 11 markets:

Week ended Nov. 21.....	655,000
Previous week	622,000
1930	593,000
1929	667,000
1928	746,000
1927	493,000

At 7 markets:

	Cattle.	Hogs.	Sheep.
Week ended Nov. 21.....	154,000	570,000	254,000
Previous week	175,000	580,000	241,000
1930	145,000	494,000	190,000
1929	189,000	532,000	245,000
1928	198,000	567,000	297,000
1927	182,000	406,000	176,000

U. S. INSPECTED HOG KILL.

At nine centers during week ended Friday, November 20, 1931:

	Week ended Nov. 20.	Prev. week.	Cor. week, 1930.
Chicago	177,142	155,589	192,654
Kansas City, Kan.	50,291	46,616	42,065
Omaha	39,460	29,596	34,136
*East St. Louis	56,296	52,832	54,340
Sioux City	35,321	28,987	22,015
St. Paul	83,530	64,954	77,784
St. Joseph	15,998	17,563	20,722
Indianapolis	30,374	19,792	43,147
New York and J. C.	39,405	40,230	30,927
Total	527,820	450,981	517,690

*Includes St. Louis, Mo.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, November 21, 1931, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	5,062	4,283	9,776
Swift & Co.	3,903	2,004	14,209
Wilson & Co.	4,406	3,804	8,020
Morris & Co.	1,907	2,336	5,442
Anglo-Amer. Prov. Co.	1,321	1,258
G. H. Hammond Co.	1,638	1,437
Libby, McNeill & Libby	372
Shippers	13,140	46,073	31,251
Others	7,844	48,505	14,322

Brennan Pkg. Co., 6,610 hogs; Independent Pkg. Co., 1,447 hogs; Boyd, Lunham & Co., 1,228 hogs; Hygrade Food Products Corp., 5,524 hogs; Agar Pkg. Co., 6,184 hogs.

Total: 39,912 cattle, 9,324 calves, 133,848 hogs, 83,060 sheep.

Not including 429 cattle, 278 calves, 78,013 hogs and 15,850 sheep bought direct.

KANSAS CITY.

	Cattle.	Hogs.	Sheep.
Armour and Co.	2,586	2,308	3,503
Cudahy Pkg. Co.	2,529	2,106	5,304
Fowler Pkg. Co.	302
Morris & Co.	1,727	2,086	2,385
Swift & Co.	2,041	5,296	4,565
Wilson & Co.	2,593	1,951	3,773
Others	1,045	928	53

Total: 12,823 cattle, 14,682 hogs, 19,073 sheep.

OMAHA.

	Cattle and calves.	Hogs.	Sheep.
Armour and Co.	3,925	13,647	5,151
Cudahy Pkg. Co.	3,859	9,982	8,154
Dold Pkg. Co.	669	6,768
Morris & Co.	1,283	742	2,845
Swift & Co.	4,108	7,532	11,550
Others	21,513

Geo. Hoffman Pkg. Co., 42 cattle; Omaha Pkg. Co., 90 cattle; J. Rife Pkg. Co., 3 cattle; J. Roth & Sons, 50 cattle; So. Omaha Pkg. Co., 70 cattle; Lincoln Pkg. Co., 106 cattle; Sinclair Pkg. Co., 500 cattle; Wilson & Co., 123 cattle.

Total: 14,643 cattle; 59,884 hogs; 27,700 sheep.

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,476	727	3,203	2,568
Swift & Co.	1,564	1,551	2,438	2,773
Morris & Co.	866	355	115
East Side Pkg. Co.	907	4,395	842
American Pkg. Co.	261	110	3,840	453
Hell Pkg. Co.	2,313
Krey Pkg. Co.	6,396
Sisloff Pkg. Co.	1,459
Others	2,947	426	14,677	1,376

Total: 7,831 cattle, 3,068 calves, 38,722 hogs, 8,147 sheep.

Not including 1,764 cattle, 1,740 calves, 38,441 hogs and 1,479 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,819	322	10,176	12,446
Armour and Co.	2,193	237	10,614	6,537
Others	2,061	120	7,230	541

Total: 6,063 cattle, 679 calves, 28,020 hogs, 19,524 sheep.

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,537	167	15,527	3,880
Armour and Co.	2,409	164	15,506	4,274
Swift & Co.	1,646	172	8,382	3,857
Smith Bros.	107
Shippers	2,398	99	14,644	530
Others	281	34	106

Total: 9,241 cattle, 636 calves, 54,068 hogs, 12,541 sheep.

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,378	432	2,593	303
Wilson & Co.	1,272	392	2,554	274
Others	143	39	600

Total: 2,793 cattle, 853 calves, 5,747 hogs, 577 sheep.

Not including 135 cattle, 45 calves and 800 hogs bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	779	430	1,773	767
Dold Pkg. Co.	489	11	1,252	52
Wichita D. Co.	30
Dunn-Ostergaard	78	34
Keefe-Le Sturgeon	8	10
Fred W. Dold	101	516

Total: 1,465 cattle, 441 calves, 3,585 hogs, 819 sheep.

Not including 4,896 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,178	200	2,010	3,919
Armour and Co.	1,071	151	2,760	7,064
Others	2,298	202	3,483	4,216

Total: 4,535 cattle, 553 calves, 8,253 hogs, 15,109 sheep.

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,037	5,306	26,990	11,530
Cudahy Pkg. Co.	575	629
Swift & Co.	4,728	7,692	40,707	14,141
United Pkg. Co.	1,613	56
Others	1,351	1	61,689	11,157

Total: 11,334 cattle, 13,656 calves, 74,386 hogs, 36,857 sheep.

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	2,016	6,406	16,341	2,289
Swift & Co., Chi.	1,290
Swift & Co., Balt.	715
U.D.B. Co., N.Y.	36
The Layton Co.	923
R. Gums & Co.	159	110	26
Armour & Co., Mil.	626	3,203
Armour & Co., Chi.	74
N.Y.B.D. Co., N.Y.	40
Corkran, Hill, Balt.	1,280
Bimbler, Harrison,
N. J.	1,000
Shippers	688	87	67	7
Others	254	416	222	325

Total: 3,906 cattle, 10,025 calves, 29,656 hogs, 3,946 sheep.

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	996	448	2,060	1,165
Armour and Co.	277	107	1,945	76
Indianapolis Abt. Co.	102	21	1,047	32
Hilgemeler Bros.	6	1,250
Brown Bros.	88	21	259	14
Stumpf Bros.	124
Schussler Pkg. Co.	7	340
Riversview Pkg. Co.	170
Indiana Prov. Co.	42	6	209
Meier Pkg. Co.	112	6	445
Art Walnits	10	45	50
Maass Hartman Co.	23	11	22
Hoosier Abt. Co.	31	1,476
Shippers	506	147	15,687	5,228
Others	520	107	1,095	184

Total: 2,721 cattle, 2,948 calves, 43,700 hogs, 6,741 sheep.

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Son.	3	191
Ideal Pkg. Co.	14	808
E. Kahn's Sons Co.	573	188	6,901	895
Kroger G. & B. Co.	123	87	1,123
Lohrey Pkg. Co.	3	412
H. H. Meyer P. Co.	1,316
A. Sander Pkg. Co.	3	3,218
J. & F. Schroth Co.	12	189
J. Schlachter's Sons.	166	207	375
John F. Stegner	233	237	878
Shippers	131	319	2,207	724
Others	1,045	432	642	489

Total: 2,333 cattle, 1,514 calves, 20,671 hogs, 2,872 sheep.

Not including 506 cattle, and 9,370 hogs bought direct.

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended Nov. 21, 1931, with comparisons:

	CATTLE.	Week ended Nov. 21, 1931.	Prev. week.	Cor. week.
Chicago	30,912	43,380	15,170	15,170
Kansas City	12,823	15,039	13,242	13,242
Omaha	14,643	15,111	13,579	13,579
St. Louis	7,831	7,813	6,901	6,901
St. Joseph	6,063	8,475	6,816	6,816
Sioux City	9,241	8,161	6,902	6,902
Oklahoma City	2,793	2,785	2,385	2,385
Wichita	1,465	1,515	1,420	1,420
Denver	4,535	4,773	3,336	3,336
St. Paul	11,334	9,850	9,047	9,047
Milwaukee	3,906	3,972	3,115	3,115
Indianapolis	2,721	3,759	4,536	4,536
Cincinnati	2,323	3,066	1,930	1,930

Total: 119,007 cattle, 127,369 calves, 90,527 hogs, 515,287 sheep.

	HOGS.	Week ended Nov. 21, 1931.	Prev. week.	Cor. week.
Chicago	133,848	129,960	53,688	53,688
Kansas City	14,682	14,827	18,091	18,091
Omaha	59,884	52,755	46,276	46,276
St. Louis	38,722	29,814	42,932	42,932
St. Joseph	28,020	22,172	32,185	32,185
Sioux City	54,068	47,248	31,799	31,799
Oklahoma City	5,747	4,653	4,503	4,503
Wichita	3,585	4,543	6,014	6,014
Denver	8,253	6,716	2,583	2,583
St. Paul	74,386	116,038	74,537	74,537
Milwaukee	29,656	22,715	17,382	17,382
Indianapolis	43,790	29,339	53,604	53,604
Cincinnati	20,671	18,417	20,854	20,854

Total: 515,287 hogs, 400,197 calves, 434,448 sheep.

SHEEP.

	Week ended Nov. 21, 1931.	Prev. week.	Cor. week.
Chicago	83,060	102,370	34,185
Kansas City	19,673	21,651	12,152
Omaha	27,700	30,833	17,334
St. Louis	8,147	8,190	5,413
St. Joseph	19,524	20,512	18,498
Sioux City	12,541	16,509	15,772
Oklahoma City	577	1,104	772
Wichita	819	2,062	686
Denver	15,109	30,822	5,370
St. Paul	36,857	49,786	27,658
Milwaukee	3,946	4,604	1,738
Indianapolis	6,741	4,536	8,145
Cincinnati	2,872	3,290	2,050

Total: 237,646 sheep, 296,279 calves, 150,041 hogs.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 16	15,807	3,359	63,200	26,602
Tues., Nov. 17	6,719	2,237	39,120	15,095
Wed., Nov. 18	9,372	1,692	28,069	18,179
Thurs., Nov. 19	5,910	1,853	32,699	10,540
Fri., Nov. 20	1,907	511	29,656	13,697
Sat., Nov. 21	500	200	20,000	6,000

This week: 40,215 cattle, 9,852 calves, 212,743 hogs, 90,702 sheep.
Previous week: 44,951 cattle, 11,130 calves, 225,463 hogs, 100,066 sheep.
Year ago: 36,505 cattle, 8,703 calves, 200,356 hogs, 60,440 sheep.
Two years ago: 47,644 cattle, 11,125 calves, 195,956 hogs, 73,237 sheep.

Total receipts for month and year to November 21, with comparisons:

	—November—	1931.	1930.	1931.	1930.
Cattle	133,749	123,034	2,018,210	1,968,292	1,968,292
Calves	31,693	25,944	490,943	507,062	507,062
Hogs	616,879	568,881	6,706,733	6,527,625	6,527,625
Sheep	327,199	226,903	3,958,908	3,856,113	3,856,113

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 16	3,009	173	12,579	8,335
Tues., Nov. 17	3,022	22	7,411	5,431
Wed., Nov. 18	3,850	347	6,103	4,207
Thurs., Nov. 19	2,073	200	6,068	4,341
Fri., Nov. 20	987	188	10,235	5,628
Sat., Nov. 21	100	100	2,500	2,000

This week: 12,970 cattle, 1,509 calves, 45,990 hogs, 23,340 sheep.
Previous week: 16,675 cattle, 1,601 calves, 57,865 hogs, 43,782 sheep.
Year ago: 14,002 cattle, 484 calves, 27,681 hogs, 23,288 sheep.
Two years ago: 17,105 cattle, 793 calves, 36,390 hogs, 26,570 sheep.

WEEKLY AVERAGE PRICE OF LIVE STOCK.

ers at the Chicago Stock Yards:			
	Cattle.	Hogs.	Sheep.
*Week ended Nov. 21....	27,200	166,700	55,500
Previous week	28,276	167,571	65,918
1930	22,497	181,677	58,001
1929	30,479	150,586	45,300
1928	41,750	93,597	44,776
1927	36,876	107,733	44,871

LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets Thursday, Nov. 25, 1931:

City (Soft or city hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. wt. (140-160 lbs.) gd.-ch.	4.35@4.60	4.45@4.80	4.00@4.15	4.00@4.50	4.10@4.15
Lt. wt. (160-180 lbs.) gd.-ch.	4.50@4.65	4.50@4.80	4.15@4.25	4.15@4.35	4.10@4.25
Med. wt. (200-220 lbs.) gd.-ch.	4.50@4.65	4.50@4.80	4.15@4.30	4.20@4.35	4.15@4.25
Hvy. wt. (250-280 lbs.) gd.-ch.	4.45@4.55	4.40@4.55	4.15@4.25	4.20@4.35	4.10@4.25
Prs. sows (270-300 lbs.) med.-ch.	3.90@4.25	3.85@4.50	3.85@4.00	3.50@4.00	3.25@3.85
Prs. pigs (100-130 lbs.) gd.-ch.	3.75@4.25	4.45@4.60	4.00@4.50	3.75@4.00	3.75@4.00
Av. cost & wt. Thurs. (pigs excl.)	4.35-221 lbs.	4.45-215 lbs.	4.18-211 lbs.	4.21-221 lbs.

Slaughter Cattle and Calves:

STEERS (600-900 LBS.):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Choice	11.00@11.75	10.50@11.25	10.75@11.75	10.25@11.50	9.75@11.25
Good	10.00@11.00	7.50@10.50	7.50@10.75	7.50@10.50	7.35@9.75
Medium	6.00@7.75	4.75@7.50	5.50@7.50	4.25@6.75	5.50@7.35
Common	4.00@6.00	4.00@4.75	3.25@5.50	3.50@4.25	3.50@5.50

STEERS (900-1,100 LBS.):

Choice	11.25@12.50	10.50@11.25	10.75@12.00	10.50@11.75	9.75@11.25
Good	8.00@11.25	7.50@10.50	7.50@10.75	7.75@10.75	7.25@9.75
Medium	6.00@8.00	4.75@7.50	5.50@7.75	4.25@6.75	5.50@7.25
Common	4.25@6.00	4.00@4.75	3.25@5.75	3.50@4.25	3.50@5.50

STEERS (1,100-1,300 LBS.):

Choice	12.00@13.00	10.50@11.25	11.00@12.25	10.75@12.00	9.75@11.50
Good	8.00@12.00	7.50@10.50	7.75@11.25	7.75@10.75	7.50@9.75
Medium	6.00@8.00	4.75@7.50	5.75@7.75	4.50@7.00	5.50@7.50

STEERS (1,300-1,500 LBS.):

Choice	12.00@13.00	10.50@11.25	11.25@12.50	10.75@12.00	9.75@11.50
Good	8.00@12.00	7.50@10.50	7.75@11.25	7.25@10.75	7.50@9.75

HIMPERS (550-850 LBS.):

Choice	9.75@10.25	8.25@9.50	8.50@9.75	8.50@9.75	8.25@9.25
Good	6.50@9.75	6.75@8.25	6.00@8.50	6.00@8.50	6.50@8.25
Medium	5.00@7.00	5.50@6.75	4.00@6.00	4.25@6.00	4.25@7.00
Common	3.25@5.00	3.75@5.50	3.00@4.00	3.00@4.25	3.00@4.25

COWS:

Choice	4.75@5.25	4.75@5.25	4.50@5.25	4.50@5.00	4.50@5.25
Good	4.00@4.75	4.00@4.75	3.75@4.50	3.65@4.50	3.75@4.50
Med.-ch.	3.25@4.00	3.25@4.00	3.25@3.75	3.00@3.85	3.00@3.75
Low cutter and cutter	2.25@3.25	1.50@3.25	2.00@3.25	1.75@3.00	1.75@3.00

BULS (YRLS. EX. BEEF):

Gd.-ch.	4.00@4.75	3.75@4.50	3.25@4.50	3.25@3.75	3.40@4.25
Out-med.	2.50@4.25	2.25@3.75	2.25@3.35	2.00@3.25	2.25@3.50

VEALERS (MILK-FED):

Gd.-ch.	5.50@7.50	7.00@8.50	6.00@7.00	5.00@7.00	4.00@6.50
Medium	4.50@5.50	4.50@7.00	5.00@6.00	4.00@5.00	3.00@4.00
Cul.-com.	3.00@4.50	2.25@5.00	2.50@5.00	2.00@4.00	2.00@3.00

CALVES (250-500 LBS.):

Gd.-ch.	4.50@6.00	4.50@7.00	4.50@6.00	4.50@6.00	3.50@4.50
Com-med.	3.00@4.50	3.00@4.50	2.00@4.50	2.00@4.50	2.00@3.50

Slaughter Sheep and Lambs:

LAMBS:					
(90 lbs. down)—Gd.-ch.	5.75@7.00	5.50@6.50	5.50@6.10	5.25@6.10	5.25@6.25
(90 lbs. down)—Med.-ch.	5.00@5.75	4.25@5.50	4.25@5.50	4.50@5.25	4.50@5.25
(All weights)—Common	4.00@5.00	3.25@4.25	3.25@4.25	3.50@4.50	3.25@4.50

YEARLING WETHERS:

(90-110 lbs.)—Med.-ch.	3.25@5.50	2.75@5.25	3.00@4.75	3.25@4.50	2.50@4.50
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EWES:

(90-120 lbs.)—Med.-ch.	2.25@3.25	1.25@2.50	1.50@2.50	1.25@2.25	1.50@2.25
(120-150 lbs.)—Med.-ch.	1.75@3.00	1.00@2.25	1.25@2.25	1.00@2.00	1.25@2.00
(All weights)—Cul.-com.	1.50@2.25	.50@1.25	.50@1.50	.50@1.25	.50@1.50

THE WEEK IN HOG FUTURES.

Transactions in the hog futures market are reported by the Chicago Livestock Exchange for the week ended Nov. 27, 1931, with totals from the opening of future trading on March 1, 1930, to date, as follows:

	Week ended Nov. 27, 1931.	Since March 1, 1930.
Pounds sold	49,500	23,328,000
Hogs sold	240	99,440
Contracts sold	3	1,374
Hogs delivered	24,612
Pounds delivered	5,906,920
Av. wt. hogs delivered	282

Active quotations on future contracts for the week ended November 27, 1931:

	Light.*	Med.	Heavy.	Even.
NOVEMBER 21 TO 24, 1931, INCLUSIVE.				
NO TRANSACTIONS.				

	NOVEMBER 25, 1931.			
Mar.	\$ 5.50
May	5.75

	FRIDAY, NOVEMBER 27, 1931.			
NO TRANSACTIONS.				

	NOVEMBER 27, 1931.			
NO TRANSACTIONS.				

*Light hogs—not less than 170 lbs., nor more than 210 lbs. Medium hogs—not less than 210 lbs., nor more than 280 lbs. Heavy hogs—not

less than 280 lbs., nor more than 310 lbs. Un-even weight hogs—averaging not less than 200 lbs., nor more than 280 lbs.; excludes hogs weighing under 160 lbs., or more than 330 lbs. Carlot—16,500 lbs., with a variation not in excess of 1,500 lbs.

LOS ANGELES LIVESTOCK.

Livestock slaughter in Los Angeles county, Calif., in October established new high records in cattle, calves, swine and sheep, making the slaughter for the year to date far in excess of any previous 10 months period on record.

Cattle slaughter totaled 32,430, against 31,424 a year ago, previous high record for October; calf slaughter, 14,984 against 13,864 a year ago and 9,200, 9 years ago; sheep and lamb slaughter, 96,593 against 94,006 a year ago and 43,496, 9 years ago.

For the year to date, cattle slaughter at 295,847 shows a gain of 70,379 over the same period in 1922; calf slaughter, 128,263, a gain of 23,591 over 1922; swine slaughter 647,256, a gain of 168,996 over 1922; sheep and lamb slaughter, 900,688, a gain of 405,283 over 1922.

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at 14 centers for the week ended November 21, 1931, with comparisons:

	Week ended Nov. 21, 1931.	Prev. week.	Cor. week, 1930.
Chicago	27,192	29,833	15,170
Kansas City	12,823	15,039	13,242
Omaha	14,190	15,035	16,312
St. Louis	7,831	7,513	9,943
St. Joseph	4,970	5,944	6,350
Sioux City	6,706	6,107	6,230
Wichita	1,906	1,876	1,430
Fort Worth	5,278	5,446	5,415
Philadelphia	1,519	1,949	1,842
Indianapolis	1,382	1,066	962
New York & Jersey City	8,656	9,202	8,960
Oklahoma City	3,836	3,745	3,956
Cincinnati	2,639	3,459	2,367
Denver	3,591	3,604	2,739
Total	102,222	112,241	92,843

HOGS.

Chicago	168,318	162,006	102,554
Kansas City	14,682	14,827	18,091
Omaha	41,112	32,026	34,150
St. Louis	38,722	29,514	42,852
St. Joseph	21,189	14,824	25,125
Sioux City	34,947	26,247	22,614
Wichita	8,481	7,944	6,014
Fort Worth	8,711	3,178	8,244
Philadelphia	20,835	17,938	14,532
Indianapolis	30,546	17,859	41,700
New York & Jersey City	62,394	62,014	52,294
Oklahoma City	6,553	6,220	4,508
Cincinnati	23,406	22,006	20,394
Denver	8,006	7,128	4,551
Total	483,302	424,456	482,728

SHEEP.

Chicago	67,679	94,763	34,185
Kansas City	19,673	21,051	12,152
Omaha	28,132	31,638	18,461
St. Louis	8,147	8,190	5,413
St. Joseph	18,983	19,557	18,466
Sioux City	11,642	12,743	9,946
Wichita	819	2,062	886
Fort Worth	8,687	8,775	2,066
Philadelphia	7,004	9,571	5,352
Indianapolis	1,174	1,225	780
New York & Jersey City	77,911	84,291	60,068
Oklahoma City	577	1,104	772
Cincinnati	2,370	2,908	2,774
Denver	7,446	4,050	2,615
Total	261,337	302,568	182,706

CANADIAN LIVESTOCK PRICES.

Leading Canadian centers top livestock price summary, week ended November 19, 1931, with comparisons, reported by Dominion Live Stock Branch:

BUTCHER STEERS.

	Up to 1,050 lbs.	Week ended Nov. 19, 1931.	Prev. week.	Same week, 1930.
Toronto	\$ 6.25	\$ 6.25	\$ 7.75
Montreal	6.00	5.50	7.25
Winnipeg	5.75	5.50	6.50
Calgary	4.35	4.25	5.50
Edmonton	4.75	4.50	5.75
Prince Albert
Moose Jaw	4.00	4.00	5.50
Saskatoon	4.35	4.25	5.00

VEAL CALVES.

Toronto	\$ 9.00	\$ 8.00	\$13.00
Montreal	8.75	8.50	12.00
Winnipeg	6.50	6.50	10.00
Calgary	5.00	5.00	7.00
Edmonton	6.50	6.50	8.50
Prince Albert
Moose Jaw	5.00	5.00	7.00
Saskatoon	4.50	5.00	7.00

SELECT BACON HOGS.

Toronto	\$ 5.85	\$ 6.10	\$11.75
Montreal	6.00	5.75	11.50
Winnipeg	4.75	4.75	9.75
Calgary	4.65	5.00	9.25
Edmonton	4.75	4.75	9.10
Prince Albert	4.45	4.45	9.25
Moose Jaw	4.45	4.45	9.20
Saskatoon	4.45	4.45	9.45

GOOD LAMBS.

Toronto	\$ 7.00	\$ 6.75	\$ 8.50
Montreal	7.00	6.50	9.00
Winnipeg	5.75	5.75	9.50
Calgary	4.75	4.50	7.00
Edmonton	5.00	5.00	7.50
Prince Albert	3.85	4.00	6.50
Moose Jaw	5.10	5.00	7.00
Saskatoon	4.50	4.60

WHEN YOU WANT A GOOD MAN.

When in need of expert packinghouse workers watch the classified pages of THE NATIONAL PROVISIONER.

RECEIPTS AT CENTERS

SATURDAY, NOVEMBER 21, 1931.

	Cattle.	Hogs.	Sheep.
Chicago	500	20,000	6,000
Kansas City	600	1,200
Omaha	250	3,500	1,700
St. Louis	250	4,500	100
St. Joseph	25	2,500	1,000
Sioux City	300	2,000	700
St. Paul	1,800	3,000	14,000
Oklahoma City	100	500
Fort Worth	150	200	500
Milwaukee	100
Denver	200	200	5,700
Louisville	200	300	100
Wichita	500	1,000	100
Indianapolis	100	2,500	100
Pittsburgh	100	1,500	500
Cincinnati	100	300	100
Buffalo	900
Cleveland	100	600	100
Nashville	100	100

MONDAY, NOVEMBER 23, 1931.

Chicago	22,000	55,000	25,000
Kansas City	21,000	5,000	12,000
Omaha	12,000	15,500	14,000
St. Louis	4,000	1,500
St. Joseph	3,000	5,000	5,500
Sioux City	6,500	13,500	5,000
St. Paul	5,500	30,000	19,000
Oklahoma City	400	500	100
Fort Worth	3,000	800	4,700
Milwaukee	800	1,000	200
Denver	12,300	3,300	20,500
Louisville	800	1,200	300
Wichita	2,300	1,300	200
Indianapolis	200	7,000	1,000
Pittsburgh	400	5,000	3,000
Cincinnati	900	2,700	300
Buffalo	1,300	6,600	7,100
Cleveland	600	3,400	3,700
Nashville	500	800	100

TUESDAY, NOVEMBER 24, 1931.

Chicago	11,000	40,000	18,000
Kansas City	8,000	4,000	7,000
Omaha	3,500	7,500	10,000
St. Louis	4,000	11,000	1,800
St. Joseph	1,600	4,500	3,500
Sioux City	2,500	10,000	3,000
St. Paul	1,400	20,000	2,700
Oklahoma City	300	500	100
Fort Worth	1,800	400	3,500
Milwaukee	800	4,500	700
Denver	900	1,300	8,400
Louisville	200	700	200
Wichita	700	1,500	900
Indianapolis	1,000	7,000	2,500
Pittsburgh	200	800	800
Cincinnati	400	2,500	400
Buffalo	300	1,000	300
Cleveland	100	1,400	1,400
Nashville	200	100	300

WEDNESDAY, NOVEMBER 25, 1931.

Chicago	13,000	22,000	15,000
Kansas City	5,000	3,500	5,000
Omaha	5,000	15,000	11,500
St. Louis	2,700	9,500	1,000
St. Joseph	2,000	7,000	8,000
Sioux City	2,000	15,000	5,000
St. Paul	2,300	17,000	3,500
Oklahoma City	300	500	100
Fort Worth	1,600	500	400
Milwaukee	300	2,200	100
Denver	400	1,400	1,100
Louisville	200	400	100
Wichita	600	2,000	300
Indianapolis	600	4,000	800
Pittsburgh	100	1,700	500
Cincinnati	400	1,500	400
Buffalo	300	1,500	500
Cleveland	300	1,800	1,100
Nashville	100	300	100

THURSDAY, NOVEMBER 26, 1931.

	Cattle.	Hogs.	Sheep.
Chicago	8,000	27,000	28,000
Kansas City	2,500	4,500	7,000
Omaha	12,000	13,000	18,000
St. Louis	1,500	13,000	2,000
St. Joseph	1,400	9,000	9,500
Sioux City	3,000	11,000	6,000
St. Paul	2,500	20,000	3,500
Oklahoma City	300	500	100
Fort Worth	1,600	800	3,200
Milwaukee	700	3,000	400
Denver	1,000	1,900	7,600
Louisville	200	800	100
Wichita	600	1,700	500
Indianapolis	500	9,000	2,500
Pittsburgh	100	4,000	2,000
Cincinnati	600	4,700	200
Buffalo	800	3,700	5,600
Cleveland	900	2,600	3,800
Nashville	100	500	100

FRIDAY, NOVEMBER 27, 1931.

Chicago	8,000	27,000	28,000
Kansas City	2,500	4,500	7,000
Omaha	12,000	13,000	18,000
St. Louis	1,500	13,000	2,000
St. Joseph	1,400	9,000	9,500
Sioux City	3,000	11,000	6,000
St. Paul	2,500	20,000	3,500
Oklahoma City	300	500	100
Fort Worth	1,600	800	3,200
Milwaukee	700	3,000	400
Denver	1,000	1,900	7,600
Louisville	200	800	100
Wichita	600	1,700	500
Indianapolis	500	9,000	2,500
Pittsburgh	100	4,000	2,000
Cincinnati	600	4,700	200
Buffalo	800	3,700	5,600
Cleveland	900	2,600	3,800
Nashville	100	500	100

HOLIDAY.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended November 21, 1931:

Week ended	New York.	Boston.	Phila.
Nov. 21, 1931.....	16,540
Nov. 14, 1931.....	4,403	4,188
Nov. 7, 1931.....	13,534	125
Oct. 31, 1931.....	9,625	17,400
To date, 1931.....	843,593	112,481	306,884
Nov. 22, 1930.....	11,250	41
Nov. 15, 1930.....	5,833	982	15,929
To date, 1930.....	1,417,580	688,400	521,987

Packers' Traffic Problems

Comment and advice on transportation and rate matters of the meat and allied industries. For further information, write The National Provisioner, Old Colony Bldg., Chicago, Ill.

LIVESTOCK RATE CHANGES.

The Interstate Commerce Commission has thus far denied every motion and petition designed to postpone or materially alter the new livestock scale to be made effective throughout all Western territory in January. This is Docket 17,000, Part 9, Western Live Stock Rates.

The latest petitions filed and not yet acted upon are:

1. One filed for The St. Louis Live Stock Exchange by C. B. Heinemann, asking the Commission to set aside for further argument the market privilege proposed for use at markets.

2. One filed by the Missouri River Markets asking the Commission to hold up the proposed increases in rates from the Missouri River points to the East until a new complaint is presented attacking all livestock rates from all river markets to points East of the Illinois-Indiana State lines.

There are many rumors heard that the various state commissions—or at least several of them—are preparing to wage a strenuous fight against putting the new rates into effect within their states. There is also a rumor that the Trans-Missouri lines are preparing to seek an injunction against the enforcement of the order, which will reduce many of their rates to markets.

All that can be said at the present time is that the rates are not yet in effect, and there doubtless will be some rapid developments shortly after Congress convenes and the farm bloc learns of some of the increases proposed to be made effective.

PERISHABLE FREIGHT HEARING.

Subjects listed below will be given consideration by the National Perishable Freight Committee at a shippers' public hearing to be held at committee headquarters, Room 308, Union Station Building, 516 West Jackson Blvd., Chicago, Ill., on Monday, December 7, 1931, commencing at 10:00 A. M. local time.

No. 2433—Discontinuance of icing on tomatoes transported under standard refrigeration service.

No. 2575—Applying private locks or seals to cars after arrival at destination when moving under standard refrigeration service.

No. 2576—Refrigeration charges from interstate points to Virginia.

No. 2580—Carriers' protective service against cold between Texas and Colorado.

No. 2589—Free transportation of A frames.

No. 2592—Kansas groupings.

No. 2595—Standard ventilation—manipulating ventilators at 34 degs. in lieu of 32 degs.

No. 2596—Refrigeration charges between California and interstate destinations.

No. 2599—Furnishing ventilation service at intermediate points and destinations.

No. 2600—California groupings.

No. 2601—Refrigeration charges from interstate points to California.

No. 2602—Replenishing charges between points in California.

No. 2603—Refrigeration charges on traffic moving between points in California.

No. 2605—Charges on shipments transported under silica gel refrigeration service.

No. 2606—Furnishing salt at icing stations.

No. 2609—Handling perishable traffic under shippers' protective service without attendant in charge.

No. 2610—Detention charges on cars constructively placed for loading.

HIDE PRICE DIFFERENTIALS.

The adjustment committee of the New York Hide Exchange has fixed the following price differentials between basis, premium and discount grades of hides which may be delivered against exchange contracts. These differentials were effective November 18, to prevail until further notice.

These differentials are based on hides taken off in the United States and Canada in the non-discount months of July, August and September, and on hides taken off in the Argentine in the non-discount months of December, January and February. Differentials on frigorifico hides are based on delivery from dock or warehouse, duty paid.

FRIGORIFICO.

	Cents per lb.
Steers	2.50 premium
Light steers	2.50 premium
Cows	2.50 premium
Ex. lgt. cows and steers	2.90 premium

PACKER.

Heavy native steers	.50 premium
Ex. light native steers	No differential
Heavy native cows	No differential
Light native cows	Basis
Heavy butt brand steers	.50 premium
Heavy Colorado steers	No differential
Heavy Texas steers	.50 premium
Light Texas steers	.50 premium
Ex. light Texas steers	.80 discount
Branded cows	.80 discount

PACKER TYPE.

Branded cows and steers	1.05 discount
Native cows and steers	.25 discount

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended November 21, 1931, were 4,261,000 lbs.; previous week, 4,841,000 lbs.; same week last year, 2,946,000 lbs.; from January 1 to November 21, this year, 187,488,000 lbs.; same period a year ago, 165,824,000 lbs.

Shipments of hides from Chicago for the week ended November 21, 1931, were 9,282,000 lbs.; previous week, 7,701,000 lbs.; same week last year, 2,754,000 lbs.; from January 1 to November 21, this year, 189,524,000 lbs.; same period a year ago, 149,280,000 lbs.

LIVESTOCK RATE ARGUMENTS.

The oral argument scheduled for November 28, 1931, on the case of Hammond Standish & Co., vs. The Atchison, Topeka & Santa Fe Railway Co. has been postponed to December 4, 1931. It has been changed from division 3 to division 4. The case involves an attack upon the present rates on livestock to Detroit from all Central territory and the Missouri River. Messrs. M. A. Cox and C. B. Heinemann represented the complainants.

Hide and Skin Markets

Chicago.

PACKER HIDES—The packer hide market was a dull and uninteresting affair during the week. Packers and tanners are still deadlocked on the proposition of eliminating the 4 per cent which has been added to invoices to cover trimming of hides; consequently, trading has been at a standstill. The slow gradual decline in the Hide Exchange market, in sympathy with all other organized commodity and security markets during the week, has resulted in a lack of speculative demand recently for hides for delivery against Exchange contracts.

The only trading noted during the week was the sale by an outside packer of about 2,000 washed hides on the new basis, without the 4 per cent added for trimming, at 8½¢ for native steers, 8¢ for butt brands, 7½¢ for Colorados, 7½¢ for light native cows, heavy native cows and extreme native steers, and 7¢ for branded cows, November take-off. There was a strong tendency among killers to discount this trading, inasmuch as the sale was made by a tanner-controlled Indiana packer.

Until there is some definite settlement of the trimming charge controversy, with a consequent good movement to establish the market, hides can only be quoted on basis of last trading prices, which were on the old basis, with the 4 per cent added for trimming; so far, no sales have been reported by big packers on the new basis, and they appear firm in their stand. However, the gradual decline in the Exchange market has resulted in an easier feeling in the market.

Native steers last sold at 8½¢, and extreme native steers at 7½¢ to tanners.

Butt branded steers last sold at 8¢, with Colorados quoted 7½¢, nom. Last trading in heavy Texas steers was at 8¢, with light Texas steers quoted at 7¢, and extreme light Texas steers 6½¢, nom.

Heavy native cows quoted 7½¢@7½¢, nom. Light native steers quoted 7½¢, nom.; various re-sale lots reported moving in a small way, some at 7¢ for Octobers with seller absorbing the 4 per cent and others at 6½¢ with buyer standing the 4 per cent for trimming. Branded cows quoted 6½¢, nom.

Native bulls last sold at 5¢, and branded bulls at 4½¢.

FOREIGN WET SALTED HIDES—South American market fairly active. Early sales included 6,000 River Plate steers and 2,000 Rosarios at \$28.50 gold, equal to 8½¢, c.i.f. New York, and 4,000 LaBlancas at \$28.75, equal to 8½¢, about steady, all to Europe. Later, 4,000 LaPlatas and 4,000 Rosarios sold at \$29.50 gold, equal to about 8½¢, difference due to exchange rate fluctuations.

SMALL PACKER HIDES—While last trading locally in November all-weights was at 7½¢ for natives and 7¢ for branded, outside plant production, and this is still quoted as the nominal market, a slightly easier feeling prevails and some trading is awaited to establish this market.

COUNTRY HIDES—Very slow trade in country hides this week. Buyers' ideas are lower, but it seems to be difficult to secure hides at the prices offered.

All-weights are quoted around 5½¢, selected, delivered. Heavy steers and cows slow around 5½¢ asked. Buff weights can be bought at 6¢, with buyers' ideas as much as ½¢ less. Extremes are offered at 7¢; buyers' ideas 6½¢@6¼¢ but scarce at these levels. Bulls sluggish around 3½¢, flat. All-weight branded dull and priced 4½¢@4¼¢, flat, less Chicago freight.

CALFSKINS—The market on packer calfskins is not very clearly established; quoted in a nominal way at 10¢@11¢, inside last paid for a light average point and some choice northern skins offered at the top figure. Trading on a good scale awaited to establish market on November skins, which move on new basis.

Chicago city calfskins quoted 8¢ paid for car 8/10 lb., although a car moved earlier at 8½¢; the 10/15 lb. last sold at 9½¢, but generally quoted around 9¢, with some asking higher; some 8/15 lb. offered at 8½¢. Outside cities quoted 8¢@8½¢; mixed city and country lots, 7½¢@8¢; straight countries, 7¢@7½¢. Chicago city light calf and deacons last sold at 55¢.

KIPSKINS—Trading awaited to definitely establish this market also; meanwhile, quoted nominally around 10¢ for natives, 9¢ for over-weights and 8¢ for branded, based on last trading.

Chicago city kipskins last sold at 8½¢. Outside cities quoted 8¢@8½¢; mixed cities and countries, around 7½¢; straight countries, about 7¢.

Last trading in October packer regular slunks was at 40¢; hairless, 20¢@30¢, nom.

HORSEHIDES—Some trading reported in horsehides at \$2.50@2.75 for choice city renderers, and \$1.75@2.25 for mixed city and country lots; straight countries quoted around \$1.50.

SHEEPSKINS—Dry pelts firm around 9¢ for full wools. The few shearlings still coming out appear to find a ready market at steady prices; one big packer moved a car this week at 45¢ for No. 1 lamb shearlings, 22½¢ for No. 2's, 15¢ for fresh clips, and 65¢ for No. 1 sheep shearlings for beaverizing purposes. Pickled skins were cleaned up earlier to December 15 by some packers; market a shade firmer and quoted \$2.35@2.50 per doz. for straight run of packer lamb; one lot of ribby lambs sold at \$1.75 per doz. Recent trading in the New York market ranged \$2.62½@3.00 per doz., according to sellers and quality. Small packer lamb pelts fairly firm around 50¢.

PIGSKINS—No. 1 strips for tanning quoted 5¢@6¢ per lb.; fresh frozen gelatin scraps 2½¢@2½¢ per lb., Chicago, for prompt and forward shipment.

New York.

PACKER HIDES—No activity reported as yet in November hides, due to the deadlock between tanners and packers regarding the elimination of the 4 per cent added for trimming. Market fairly well cleaned up earlier to end of October, and quotable nominally on basis of Chicago prices.

COUNTRY HIDES—Country hide market quiet and dull; buyers' ideas are lower, but offerings scarce around bid prices. All-weights quoted nominally 5½¢, flat. Some sales reported on ex-

tremes at 6½¢, and generally quoted on this basis.

CALFSKINS—Calfskin market moderately active. Some accumulation of 5-7's, which are quoted nominally 75¢@90¢; two cars 7-9 cities sold at \$1.00, steady; car 9-12 packers moved at \$1.60, about steady. Veal kips, 12/17 lbs., quoted \$1.40@1.50 nom.

New York Hide Exchange Futures.

Saturday, November 21, 1931—Close: Dec. 6.50b; Jan. 6.75b; Feb. 6.95n; Mar. 7.20 sale; Apr. 7.50n; May 7.75n; June 8.00 sale; July 8.30n; Aug. 8.60n; Sept. 8.90 sale; Oct. 9.10n. Sales 26 lots.

Monday, November 23, 1931—Close: Dec. 6.50n; Jan. 6.70n; Feb. 6.90n; Mar. 7.10 sale; Apr. 7.35n; May 7.75n; June 7.80@7.90; July 8.05n; Aug. 8.35n; Sept. 8.65 sale; Oct. 8.85n. Sales 22 lots.

Tuesday, November 24, 1931—Close: Dec. 6.50b; Jan. 6.70n; Feb. 6.90n; Mar. 7.15 sale; Apr. 7.40n; May 7.70n; June 7.95@8.00; July 8.20n; Aug. 8.45n; Sept. 8.75@8.85; Oct. 8.95n. Sales 18 lots.

Wednesday, November 25, 1931—Close: Dec. 6.50b; Jan. 6.70n; Feb. 6.90n; Mar. 7.05@7.06 sales; Apr. 7.35n; May 7.65n; June 7.95@8.00; July 8.20n; Aug. 8.45n; Sept. 8.70@8.80; Oct. 8.90n. Sales 48 lots.

Thursday, November 26, 1931—Exchange closed; Thanksgiving Day.

Friday, November 27, 1931—Close: Dec. 6.50b; Jan. 6.60n; Feb. 6.75n; Mar. 6.85@7.00; Apr. 7.15n; May 7.45n; June 7.75@7.85; July 8.00n; Aug. 8.30n; Sept. 8.55@8.65; Oct. 8.75n. Sales 16 lots.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Nov. 27, 1931, with comparisons, are reported as follows:

	PACKER HIDES.		Cor. week, 1930.
	Week ended Nov. 27.	Prev. week.	
Spr. nat. str.	9½¢@9½¢	9½¢@9½¢	12¢@12½¢
Hvy. nat. str.	8½¢@8½¢	8½¢@8½¢	11¢@11½¢
Hvy. Tex. str.	8¢@8¢	8¢@8¢	11¢@11½¢
Hvy. butt brand'd str.	8¢@8¢	8¢@8¢	11¢@11½¢
Hvy. Col. str.	7½¢@7½¢	7½¢@7½¢	10½¢@11¢
Ex-light Tex. str.	6½¢@6½¢	6½¢@6½¢	8¢@8½¢
Brand'd cows	6½¢@6½¢	6½¢@6½¢	8¢@8½¢
Hvy. nat. cows	7½¢@7½¢	7½¢@7½¢	9¢@9½¢
Lt. nat. cows	7½¢@7½¢	7½¢@7½¢	8¢@8½¢
Nat. bulls	5¢@5¢	5¢@5¢	6¢@6½¢
Brand'd bulls	4½¢@4½¢	4½¢@4½¢	5½¢@6¢
Calfskins	11¢@11¢	10¢@11¢	18¢@19n
Kips, nat.	10n@10n	10n@10n	16n@16n
Kips, ov-wt.	9n@9n	9n@9n	14n@14n
Kips, brand'd	8n@8n	8n@8n	11½¢@11½¢
Slunks, reg.	40¢@40¢	40¢@40¢	1.10@1.10
Slunks, hrls.	20¢@20¢	20¢@20¢	35¢@40¢

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

Nat. all-wts.	7½¢@7½¢	7½¢@7½¢	8½¢@8½¢
Branded	7¢@7¢	7¢@7¢	8¢@8¢
Nat. bulls	5¢@5¢	5¢@5¢	6n@6n
Brand'd bulls	4½¢@4½¢	4½¢@4½¢	5½n@5½n
Calfskins	8½¢ax@8½¢ax	8½¢@8½¢	15½¢@16n
Kips	8½¢@8½¢	8½¢@8½¢	14¢@14½¢
Slunks, reg.	35¢@35¢	30¢@35¢	21.05@21.05
Slunks, hrls.	15¢@15¢	15¢@15¢	30¢@30¢

COUNTRY HIDES.

Hvy. steers	5½¢ax@5½¢ax	5½¢@5½¢	6n@6n
Hvy. cows	5½¢ax@5½¢ax	5½¢@5½¢	5n@5n
Extremes	6½¢@6½¢	7¢@7¢	8n@8n
Bulls	3½¢ax@3½¢ax	3½¢@3½¢	4n@4n
Calfskins	7¢@7½¢	7¢@7½¢	11n@11n
Kips	7¢@7¢	7¢@7¢	10n@10n
Light calf.	25¢@25¢	25¢@25¢	75¢@80¢
Deacons	25¢@25¢	25¢@25¢	75¢@80¢
Slunks, reg.	15¢@15¢	10¢@15¢	50¢@60¢
Slunks, hrls.	5n@5n	5n@5n	5¢@10n
Horsehides	1.50@2.75	1.50@2.75	2.50@3.50

SHEEPSKINS.

Pkr. lambs	50¢@50¢	50¢@50¢	50¢@50¢
Sml. pkr.	45¢@45¢	45¢@45¢	52½¢@52½¢
Pkr. shearings	45¢@45¢	45¢@45¢	35¢@40¢
Dry pelts	9¢@9¢	9¢@9¢	9¢@9¢

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Any sausage manufacturer can buy good meat. But it's the **FLAVOR** and **APPEARANCE** that build business. That's exactly what our seasoning will do for you.—Build Business. Let us prove it.

Makers of the genuine H. J. Mayer Special Frankfurter, Bologna, Pork Sausage (with and without sage), Braunschweiger Liver, Summer (Mettwurst), Chili Con Carne, Rouladen Delicatessen and Wonder Pork Sausage Seasonings.

?

Wherein lies the difference

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SPECIALIZING IN—DRESSED HOGS—FROM THE CORN BELT
CROSS AND KELLY CODES :: LONG DISTANCE PHONE WEBSTER 3115

Chicago Section

The Cook County joint emergency relief fund passed the \$7,000,000 mark this week.

Harry B. Doyle of Kingan & Company, Indianapolis, Ind., was in town this week.

J. T. McMillan, president, J. T. McMillan Co., St. Paul, Minn., was in Chicago during the week.

Guy P. Manaugh, secretary and treasurer, Sandusky Packing Co., Sandusky, O., transacted business in town during the week.

Purchases of livestock at Chicago by principal packers, for the first three days of this week, totaled 20,314 cattle, 4,035 calves, 28,903 hogs and 31,927 sheep.

Provision shipments from Chicago for the week ended Nov. 21, 1931, with comparisons, were as follows:

	5 days Nov. 21.	Previous week.	Cor. week, '30.
Cured meats, lbs.	14,241,000	12,807,000	11,364,000
Fresh meats, lbs.	50,917,000	49,479,000	49,584,000
Lard, lbs.	7,869,000	7,612,000	8,313,000

R. L. McTavish, well-known in the rendering industry and in the equipment and supply business, was a visitor in Chicago at the end of last week. Mr. McTavish recently purchased the Germantown Rendering Works, Germantown, Ohio.

David Barron of Armour and Company has been appointed superintendent of the company's Fort Worth, Tex., plant. For the past several years he has been superintendent of the plant at Sioux City, Ia., and was previously at Chicago from 1900 to 1917.

Thomas E. Wilson, president of Wilson & Co., will be host to nearly 1,500 farm boys and girls who are members of the 4-H Club organization and who have won trips to Chicago for some outstanding achievement. Mr. Wilson will entertain the young people at dinner on Monday evening, November 30, followed by an evening of entertainment a feature of which will be an address by Admiral Richard E. Byrd, world famed aerial explorer of both the North and South poles.

FAMOUS BACHELOR A VICTIM.

Norman Jacobs Allbright, vice president of the Allbright-Nell Company, Chicago, was married Tuesday, November 17, at Clearwater, Fla., to Dorothy Elizabeth Morrison, daughter of Captain and Mrs. Hal Perrell Morrison of Clearwater. The marriage ceremony took place at noon in the Church of the Ascension. At the eleventh hour it was said that Norman was very nervous, but was steadied by brother John, who had already been through the mill. The maid of honor was Evelyn Morrison, sister of the bride. The best man was John G. Allbright, brother of the groom.

There were eighty invited guests including Mr. and Mrs. W. B. Allbright, mother and father of the groom, and

Mr. and Mrs. John G. Allbright, brother and sister-in-law of the groom. Miss Barbara Boyd and Mr. and Mrs. Robert Law of Chicago were among the guests, the latter pair also newly-weds. The honeymoon started with an automobile trip through Florida. Later the newly-weds were joined by Mr. and Mrs. John G. Allbright, and the last heard of the party was from Havana, Cuba. It is expected they will return within the next three or four weeks.

It was only a few months ago that Norman Allbright met his bride while she was on a visit to Chicago, and thereafter many so-called business trips were made to Florida, but evidently not to sell packinghouse machinery in the Everglades.

DOLLAR-A-POUND CATTLE.

One dollar per pound was the maximum price paid for prize winning cattle at the American Royal Livestock Show held at Kansas City November 14-21, 1931. This price was paid for the winners in the 4-H club and the vocational agricultural contests. The grand champion of the show, a ten-months old Angus calf, brought 87c per pound. This calf was declared by the judges to be the "greatest calf ever shown at any livestock show."

The Arnold Meat Co. of Kansas City bought the grand champion of the show, the Schneider Meat Co. took the 4-H club champion, and the winning calf in the vocational contest was bought for the Kroger Grocery and Baking Co.

M. C. Bastian, president of Arbogast & Bastian, Allentown, Pa., was among the eastern packers attending the show. Mr. Bastian was accompanied by Ed. J. Kneer of his company. He purchased two carloads of fat cattle and four carloads of feeders. The latter were sent

to the Bastian farm about 12 miles out of Allentown, where they will be fed for 120 days and then sent to the plant for slaughter.

MEAT SHOW AT INTERNATIONAL.

Both Canadian and United States grading systems for hogs will be featured at the International Livestock Exposition during the coming week in Chicago. The exposition opened November 28 and continues through December 5.

The Ontario Agricultural College will show the Ontario system of grading, the meat exhibit will feature carcasses and cuts from hogs graded according to the recent tentative grades, agreed upon by the U. S. Department of Agriculture and the Institute of American Meat Packers working in conjunction with hog producers. The University of Illinois will show some results of feeding soy beans to hogs and the U. S. Department of Agriculture will feature a number of exhibits of especial interest to the meat industry.

A group of hogs from the U. S. Range Experiment Station at Miles City, Mont., will be shown as demonstrating the lines of breeding to produce Wiltshire sides. Extensive use will be made of actual as well as models of ham, bacon and fresh pork in both the cooked and uncooked state, demonstrating meat points to the housewife.

The meat show will form an important part of the exposition and will present much of interest and suggestion to the industry.

There are numerous carloads of fat cattle, hogs and sheep as well as long strings of individuals competing for favor in slaughter classes. The show holds much of interest to the meat packer and the retail meat dealer.



WORKED THEIR WAY UP FROM THE BOTTOM.

Solon Burkhart (left) and H. L. MacWilliams (right) of Omaha have been elected vice presidents of the Dold Packing Co., Omaha, Neb. Both started from the ground up in the packing business, Mr. Burkhart as office boy for Swift & Co. in 1893 at Kansas City, and Mr. MacWilliams as stenographer with Armour and Company in Omaha in 1913.

Mr. Burkhart joined Dold's in 1911, and went to Omaha as comptroller in 1920. He has been general manager at Omaha since 1926. Mr. MacWilliams went to Dold's in 1921 as assistant car route superintendent, was later made provision sales manager and then sales manager. He is now assistant general manager in charge of all sales at Omaha.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on actual carlot trading Wednesday,
November 25, 1931.

REGULAR HAMS.

	Green. Standard.	Sweet Pickled. Standard.	Fancy.
8-10	9 1/2	11	12
10-12	8 1/2	10 1/2	11 1/2
12-14	7 1/2	9 1/2	10 1/2
14-16	7 1/2	9 1/2	10 1/2
10-16 range	7 1/2

BOILING HAMS.

	Green. Standard.	Sweet Pickled. Standard.	Fancy.
16-18	7 1/2	10 1/2	11
18-20	7 1/2	10 1/2	11
20-22	7 1/2	10 1/2	11
16-22 range	7 1/2

SKINNED HAMS.

	Green. Standard.	Sweet Pickled. Standard.	Fancy.
10-12	8 1/2	12	13
12-14	8 1/2	11	12
14-16	8 1/2	10 1/2	11 1/2
16-18	8 1/2	10 1/2	11 1/2
18-20	8 1/2	9 1/2	10 1/2
20-22	7 1/2	9 1/2	10 1/2
22-24	7 1/2	9 1/2	10 1/2
24-26	7 1/2	8 1/2	9 1/2
26-30	6 1/2	8 1/2	9 1/2
30-35	6 1/2	8	9

PICNICS.

	Green. Standard.	Sweet Pickled. Standard.	Sa. Shank.
4-6	6	7	7 1/2
6-8	5 1/2	6 1/2	7 1/2
8-10	5 1/2	6 1/2	7 1/2
10-12	5 1/2	6 1/2	7 1/2
12-14	5 1/2	6 1/2	7 1/2

BELLIES.

	Green.	Cured.	Dry Cured.
6-8	8 1/2	8 1/2	9 1/2
8-10	8 1/2	8 1/2	9 1/2
10-12	8 1/2	8 1/2	9 1/2
12-14	8 1/2	8 1/2	9 1/2
14-16	8 1/2	8 1/2	9 1/2
16-18	8 1/2	8 1/2	9 1/2

D. S. BELLIES.

	Clear. Standard.	Rib. Fancy.
14-16	7 1/2	9
16-18	7 1/2	9 1/2
18-20	7 1/2	9 1/2
20-25	7 1/2	9 1/2
25-30	6 1/2	8 1/2
30-35	6 1/2	8 1/2
35-40	6 1/2	8 1/2
40-50	6 1/2	8 1/2
50-60	6 1/2	8 1/2

D. S. FAT BACKS.

	Standard.	Export Trim.
8-10	5 1/2	5 1/2
10-12	5 1/2	5 1/2
12-14	5 1/2	5 1/2
14-16	5 1/2	5 1/2
16-18	5 1/2	5 1/2
18-20	5 1/2	5 1/2
20-25	5 1/2	5 1/2

OTHER D. S. MEATS.

Extra short clears	35-45	6 1/2 n
Extra short ribs	35-45	6 1/2 n
Regular plates	6-8	6
Clear plates	4-6	6
Jowl butts	5
Green square jowls	6
Green rough jowls	5 1/2

FUTURE PRICES.

SATURDAY, NOVEMBER 21, 1931.

	Open.	High.	Low.	Close.
LARD—				
Nov.	6.30	6.37 1/2	6.30	6.37 1/2
Dec.	6.05	6.05b
Jan.	6.07 1/2	6.07 1/2b
Mar.	6.20b
May	6.32 1/2ax
CLEAR BELLIES—				
Jan.	5.97 1/2ax
May	6.40ax

MONDAY, NOVEMBER 23, 1931.

	Open.	High.	Low.	Close.
LARD—				
Nov.	6.45	6.45	6.37 1/2	6.37 1/2b
Dec.	6.10	6.10
Jan.	6.10	6.12 1/2	6.10	6.12 1/2
Mar.	6.20b
May	6.32 1/2	6.32 1/2b
CLEAR BELLIES—				
Jan.	5.97 1/2n
May	6.40	6.40

TUESDAY, NOVEMBER 24, 1931.

	Open.	High.	Low.	Close.
LARD—				
Nov.	6.45	6.45
Dec.	6.05	6.10	6.05	6.10b
Jan.	6.12 1/2	6.12 1/2	6.10	6.12 1/2
Mar.	6.22 1/2b
May	6.35	6.37 1/2	6.32 1/2	6.37 1/2b
CLEAR BELLIES—				
Jan.	5.97 1/2n
May	6.40	6.40

WEDNESDAY, NOVEMBER 25, 1931.

	Open.	High.	Low.	Close.
LARD—				
Nov.	6.45	6.45
Dec.	6.12 1/2	6.12 1/2	6.07 1/2	6.07 1/2
Jan.	6.15	6.15	6.07 1/2	6.07 1/2
Mar.	6.20ax
May	6.42 1/2	6.42 1/2	6.32 1/2	6.32 1/2ax
CLEAR BELLIES—				
Jan.	5.90ax
May	6.35	6.35

THURSDAY, NOVEMBER 26, 1931.

HOLIDAY. NO MARKET.

FRIDAY, NOVEMBER 27, 1931.

	Open.	High.	Low.	Close.
LARD—				
Nov.	6.30ax
Dec.	6.05	6.07 1/2	6.05	6.07 1/2b
Jan.	6.07 1/2	6.10	6.05	6.10b
Mar.	6.20b
May	6.27 1/2	6.35	6.25	6.35b
CLEAR BELLIES—				
Jan.	5.87 1/2ax
May	6.32 1/2ax

Key: ax, asked; b, bid; n, nominal; —, split.

GUATEMALAN LARD RULING.

Importers of lard into Guatemala are now required to furnish ante and post mortem certificates such as are issued by the Bureau of Animal Industry of the U. S. Department of Agriculture, according to a U. S. Department of Commerce report.

ANIMAL OILS.

Prime edible lard oil	@ 11
Headlight burning oil	@ 8 1/4
Prime winter strained	@ 7 1/2
Extra winter strained	@ 7 1/2
Extra lard oil	@ 7 1/2
Extra No. 1	@ 7
No. 1 lard	@ 6 1/2
No. 2 lard	@ 6 1/2
Acidless tallow oil	@ 6 1/2
29 D. O. T. neatfoot	@ 13 1/2
Pure neatfoot oil	@ 9 1/2
Special neatfoot oil	@ 7 1/2
Extra neatfoot oil	@ 7 1/2
No. 1 neatfoot oil	@ 7
Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.	

COOPERAGE.

Ash pork barrels, black iron hoops ..	1.35	@ 1.37 1/2
Oak pork barrels, black iron hoops ..	1.40	@ 1.42 1/2
Ash pork barrels, galv. iron hoops ..	1.52 1/2	@ 1.55
White oak ham tierces	2.37 1/2	@ 2.40
Red oak lard tierces	1.52 1/2	@ 1.55
White oak lard tierces	1.97 1/2	@ 2.00

CHICAGO RETAIL MEATS

Beef.

	Week ended Nov. 25, '31.	Con. wk., 1930.
No. No. No. No. No. No.	1. 2. 3. 1. 2. 3.	
Rib roast, hvy. end	28	24
Rib roast, lt. end	30	26
Chuck roast	20	18
Steaks, round	38	34
Steaks, sirloin cut	30	28
Steaks, porterhouse	45	36
Steaks, flank	25	22
Beef stew, chuck	15	14
Corn briskets, boned	22	21
Corned plates	9	9
Corned rumps, bns.	22	22

Lamb.

	Good.	Com.	Good.	Com.
Hindquarters	23	10	26	11
Legs	24	12	26	11
Stews	10	8	15	10
Chops, shoulders	20	15	25	20
Chops, rib and loin	30	20	40	25

Mutton.

	Good.	Com.	Good.	Com.
Legs	16	..	24	..
Stew	8	..	14	..
Shoulders	12	..	16	..
Chops, rib and loin	20	..	35	..

Pork.

	Good.	Com.	Good.	Com.
Loin, 8@10 av.	12	@ 13	20	@ 24
Loin, 10@12 av.	12	@ 13	20	@ 24
Loin, 12@14 av.	12	@ 13	20	@ 24
Loin, 14 and over	10	11	16	11
Chops	14	15	24	16
Shoulders	10	11	16	11
Butts	10	11	16	11
Spareribs	10	11	16	11
Leaf lard, raw	10	@ 9	16	@ 12 1/2

Veal.

	Good.	Com.	Good.	Com.
Hindquarters	20	@ 24	24	@ 28
Forequarters	12	@ 14	14	@ 16
Legs	22	@ 25	25	@ 28
Breasts	12	@ 15	15	@ 18
Shoulders	12	@ 14	15	@ 18
Cutlets	10	@ 12	12	@ 14
Rib and loin chops	30	@ 30	30	@ 30

Butchers' Offal.

Suet	@ 1	@ 1 1/2
Shop fat	@ 1	@ 1 1/2
Bone, per 100 lbs.	@ 10	@ 10
Calf skins	@ 7	@ 7
Kips	@ 7	@ 7
Deacons	@ 7	@ 7

CURING MATERIALS.

	Bbls.	Sack.
Nitrite of soda, 1 c. 1. Chicago	104	
Saltpeter, 25 bbl. lots, f.o.b. N. Y.	1.50
Small crystals	7 1/2	
Medium crystals	7 1/2	
Large crystals	8	
Bbl. retd. gran. nitrate of soda	8 1/2	1.25
Less than 25 bbl. lots, 1/2 c. more.		
Salt—		
Granulated, carlots, per ton, f.o.b. Chi-		
cago, bulk
Medium, carlots, per ton, f.o.b. Chicago
Rock, carlots, per ton, f.o.b. Chicago

	Whole. Groat.
Sugar—	
Raw sugar, 96 basis, f.o.b. New Or-	
leans	@ 14
Second sugar, 90 basis	@ 14
Syrup testing, 63 to 65 combined su-	
crose and invert, New York	@ 14
Standard gran. f.o.b. refiners (2%)	@ 14
Packers' curing sugar, 100 lb. bags,	
f.o.b. Reserve, La., less 2%	@ 14
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%	@ 14

SPICES.

(These prices are basis f.o.b. Chicago.)

	Whole. Groat.
Allspice	7
Cinnamon	12
Cloves	20
Coriander	5
Ginger	12 1/2
Mace	45
Nutmeg	12
Pepper, black	12
Pepper, Cayenne	12
Pepper, red	12
Pepper, white	10

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2401 SOUTH LA SALLE STREET

CHICAGO, ILL.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Prime native steers—	Week ended Nov. 25, 1931.	Cor. week, 1930.
400-600.....	.18 @19	
600-800.....	.17 1/2 @18 1/2	
800-1000.....	.17 1/2 @18 1/2	
Good native steers—		
400-600.....	.17 @17 1/2	
600-800.....	.16 @17	
800-1000.....	.15 1/2 @18 1/2	
Medium steers—		
400-600.....	.14 @15	
600-800.....	.13 @14	
800-1000.....	.13 @14	
Heifers, good, 400-600.....	.13 1/2 @17	
Cows, 400-600.....	.7 @9	
Head quarters, choice.....	.24	
Fore quarters, choice.....	.15	

Beef Cuts.

	Week ended Nov. 25, 1931.	Cor. week, 1930.
Steer loins, prime.....	.37 @34	
Steer loins, No. 2.....	.30 @32	
Steer short loins, prime.....	.48 @42	
Steer short loins, No. 1.....	.45 @42	
Steer short loins, No. 2.....	.36 @38	
Steer loin ends (hips).....	.26 @26	
Steer loin ends, No. 2.....	.25 @26	
Cow short loins.....	.15 @18	
Cow loin ends (hips).....	.17 @23	
Cow loin ends, No. 2.....	.13 @14	
Steer ribs, prime.....	.28 @24	
Steer ribs, No. 1.....	.26 @22	
Steer ribs, No. 2.....	.21 @12	
Cow ribs, No. 3.....	.8 1/2 @10	
Steer rounds, prime.....	.15 @17	
Steer rounds, No. 1.....	.14 @16 1/2	
Steer rounds, No. 2.....	.13 1/2 @14 1/2	
Steer chucks, No. 1.....	.12 @15	
Steer chucks, No. 2.....	.11 1/2 @14 1/2	
Cow rounds.....	.8 @11 1/2	
Cow chucks.....	.8 @10 1/2	
Steer plates.....	.10 @10 1/2	
Medium plates.....	.5 1/2 @5 1/2	
Briskets, No. 1.....	.13 @8	
Steer navel ends.....	.8 1/2 @8	
Cow navel ends.....	.6 @8	
Fore shanks.....	.8 @8	
Hind shanks.....	.8 @8	
Strip loins, No. 1, bbls.....	.60 @60	
Strip loins, No. 2.....	.50 @50	
Strip butts, No. 1.....	.30 @32	
Strip butts, No. 2.....	.20 @24	
Beef tenderloins, No. 1.....	.60 @50	
Beef tenderloins, No. 2.....	.50 @45	
Rump butts.....	.18 @30	
Flank steaks.....	.20 @28	
Shoulder clods.....	.10 @12 1/2	
Hanging tenderloins.....	.8 @10 1/2	
Islands, green, 6@8 lbs.....	.15 @12 1/2	
Outsides, green, 5@6 lbs.....	.7 1/2 @11 1/2	
Knuckles, green, 5@6 lbs.....	.9 1/2 @13	

Beef Products.

Brains (per lb.).....	.6 @12	
Hearts.....	.5 @9	
Tongues.....	.22 @22	
Sweetbreads.....	.15 @15	
Oxtails, per lb.....	.12 @12	
Pres. tripe, H. C.....	.8 @8	
Livers.....	.15 @15	
Kidneys, per lb.....	.11 @11	

Veal.

Choice carcass.....	.11 @17	
Good carcass.....	.7 @10	
Good saddles.....	.14 @16	
Good racks.....	.8 @10	
Medium racks.....	.5 @6	

Veal Products.

Brains, each.....	.6 @7	
Sweetbreads.....	.45 @45	
Calf livers.....	.45 @50	

Lamb.

Choice lambs.....	.15 @18	
Medium lambs.....	.13 @16	
Choice saddles.....	.18 @20	
Medium saddles.....	.16 @18	
Choice fores.....	.10 @12	
Medium fores.....	.9 @10	
Lamb fries, per lb.....	.25 @33	
Lamb tongues, per lb.....	.12 @16	
Lamb kidneys, per lb.....	.20 @25	

Mutton.

Heavy sheep.....	.4 @7	
Light sheep.....	.7 @9	
Heavy saddles.....	.5 @8	
Light saddles.....	.4 @6	
Light fores.....	.4 @7	
Mutton legs.....	.11 @12	
Mutton loins.....	.7 @12	
Mutton stew.....	.8 @8	
Sheep tongues, per lb.....	.10 @16	
Sheep heads, each.....	.10 @10	

Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.....	.11 @20	
Picnic shoulders.....	.8 @12	
Skinned shoulders.....	.8 @13	
Tenderloins.....	.26 @47	
Spare ribs.....	.10 @10	
Back fat.....	.9 @13	
Boston butts.....	.9 @15	
Boneless butts, cellar trim, 2@4.....	.14 @22	
Hocks.....	.7 @10	
Tails.....	.6 @10	
Neck bones.....	.3 @4	
Slip bones.....	.9 @14	
Blade bones.....	.9 @13	
Pigs' feet.....	.4 @5	
Kidneys, per lb.....	.6 @10	
Livers.....	.5 @15	
Brains.....	.10 @12	
Ears.....	.5 @7	
Snouts.....	.7 @7	
Heads.....	.7 @9	

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons.....	.21 @21	
Country style sausage, fresh in link.....	.18 @18	
Country style sausage, fresh in bulk.....	.17 @17	
Country style pork sausage, smoked.....	.17 @17	
Frankfurts in sheep casings.....	.18 @18	
Frankfurts in hog casings.....	.14 1/2 @14 1/2	
Bologna in beef bungs, choice.....	.13 @13	
Bologna in cloth, paraffined, choice.....	.13 @13	
Bologna in beef middles, choice.....	.16 @16	
Liver sausage in hog bungs.....	.15 @15	
Smoked liver sausage in hog bungs.....	.15 @15	
Liver sausage in beef rounds.....	.12 1/2 @12 1/2	
Head cheese.....	.16 @16	
New England luncheon specialty.....	.20 @20	
Mixed luncheon specialty, choice.....	.16 @16	
Tongue sausage.....	.20 @20	
Blood sausage.....	.15 @15	
Souse.....	.15 @15	
Polish sausage.....	.16 @16	

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	.42 @42	
Thuringer cervelat.....	.17 @17	
Farmer.....	.26 @26	
Holsteiner.....	.24 @24	
B. C. salami, choice.....	.41 @41	
Milano Salami, choice, in hog bungs.....	.35 @35	
B. C. salami, new condition.....	.17 @17	
Genoa, choice, in hog middles.....	.42 @42	
Bacon style salami.....	.31 @31	
Pepperoni.....	.17 @17	
Mortadella, new condition.....	.41 @41	
Capicola.....	.33 @33	
Italian style hams.....	.39 @39	
Virginia hams.....	.39 @39	

SAUSAGE MATERIALS.

Regular pork trimmings.....	.4 @4 1/2	
Special lean pork trimmings.....	.7 1/2 @7 1/2	
Extra lean pork trimmings.....	.8 1/2 @8 1/2	
Neck bone trimmings.....	.4 1/2 @5	
Pork cheek meat.....	.4 1/2 @4 1/2	
Pork hearts.....	.4 @4	
Pork livers.....	.2 1/2 @3	
Native boneless bull meat (heavy).....	.7 1/2 @7 1/2	
Boneless chucks.....	.6 1/2 @6 1/2	
Shank meat.....	.6 1/2 @6 1/2	
Beef trimmings.....	.5 1/2 @5 1/2	
Beef hearts.....	.4 1/2 @4 1/2	
Beef chucks (trimmed).....	.5 @5	
Dressed canners, 350 lbs. and up.....	.6 @6	
Dressed cutter cows, 400 lbs. and up.....	.5 @5	
Dr. bologna bulls, 600 lbs. and up.....	.5 @5	
Beef tripe.....	.2 1/2 @2 1/2	
Pork tongues, canner trim S. P.....	.5 @5	

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

(Wholesale lots. Usual advances for smaller quantities.)

Beef casings:		
Domestic rounds, 180 pack.....	.23	
Domestic rounds, 140 pack.....	.35	
Export rounds, wide.....	.51	
Export rounds, medium.....	.25	
Export rounds, narrow.....	.32	
No. 1 weasands.....	.13	
No. 2 weasands.....	.07	
No. 1 bungs.....	.18	
No. 2 bungs.....	.12	
Middles, regular.....	.95	
Middles, select, wide, 2@2 1/2 in. diameter.....	1.25	
Middles, select, extra wide, 2 1/2 in. and over.....	2.25	
Dried bladders:		
12-15 in. wide, flat.....	1.70	
10-12 in. wide, flat.....	1.30	
8-10 in. wide, flat.....	.60	
6-8 in. wide, flat.....	.50	
Hog casings:		
Narrow, per 100 yds.....	2.75	
Narrow, special, per 100 yds.....	2.25	
Medium, regular, per 100 yds.....	1.10	
Wide, per 100 yds.....	.70	
Extra wide, per 100 yds.....	.75	
Export bungs.....	.22	
Large prime bungs.....	.22	
Medium prime bungs.....	.12	
Small prime bungs.....	.6 1/2 @7	
Middles, per set.....	.20	
Stomachs.....	.08	

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—		
Small tins, 2 to crate.....	.44.50	
Large tins, 1 to crate.....	5.50	
Frankfurt style sausage in sheep casings—		
Small tins, 2 to crate.....	5.75	
Large tins, 1 to crate.....	6.75	
Smoked link sausage in hog casings—		
Small tins, 2 to crate.....	4.75	
Large tins, 1 to crate.....	5.75	

DRY SALT MEATS.

Extra short clears.....	.1 @1	
Extra short ribs.....	.7 @7	
Short clear middles, 60-lb. av.....	.11 @11	
Clear bellies, 18@20 lbs.....	.7 1/2 @7 1/2	
Clear bellies, 14@16 lbs.....	.7 1/2 @7 1/2	
Rib bellies, 25@30 lbs.....	.7 1/2 @7 1/2	
Fat backs, 10@12 lbs.....	.5 1/2 @5 1/2	
Fat backs, 14@16 lbs.....	.6 1/2 @6 1/2	
Regular plates.....	.6 @6	
Butts.....	.5 @5	

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.....	.16 1/2 @16 1/2	
Fancy skd. hams, 14@16 lbs.....	.18 1/2 @18 1/2	
Standard reg. hams, 14@16 lbs.....	.17 @17	
Picnics, 4@8 lbs.....	.14 @14	
Fancy bacon, 6@8 lbs.....	.20 @20	
Standard bacon, 6@8 lbs.....	.15 @15	
No. 1 beef ham sets, smoked—		
Insides, 5@12 lbs.....	.35 @35	
Outsides, 6@9 lbs.....	.24 @24	
Knuckles, 6@9 lbs.....	.30 @30	
Cooked hams, choice, skin on, fattened.....	.27 @27	
Cooked hams, choice, skinless, fattened.....	.26 1/2 @26 1/2	
Cooked picnics, skin on, fattened.....	.19 1/2 @19 1/2	
Cooked picnics, skinless, fattened.....	.20 1/2 @20 1/2	
Cooked loin roll, smoked.....	.37 @37	

BARRELED PORK AND BEEF.

Mess pork, regular.....	\$ @17.00	
Family back pork, 24 to 34 pieces.....	@19.00	
Family back pork, 35 to 45 pieces.....	@18.50	
Clear back pork, 40 to 50 pieces.....	@16.00	
Clear plate pork, 25 to 35 pieces.....	@14.00	
Brisket pork.....	@14.00	
Bean pork.....	@14.50	
Plate beef.....	@14.50	
Extra plate beef, 200 lb. bbls.....	@15.50	

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	\$12.00	
Honeycomb tripe, 200-lb. bbl.....	15.00	
Pocket honeycomb tripe, 200-lb. bbl.....	17.00	
Pork feet, 200-lb. bbl.....	16.50	
Pork tongues, 200-lb. bbl.....	35.00	
Lamb tongues, long cut, 200-lb. bbl.....	30.00	
Lamb tongues, short cut, 200-lb. bbl.....	37.00	

OLEOMARGARINE.

White animal fat margarines in 1-lb. cartons, rolls or prints, f.o.b. Chicago.....	.15 @15	
Nut, 1-lb. cartons, f.o.b. Chicago.....	.12 @12	
(30 and 60-lb. solid packed tubs, 1c per lb. less.)		
Pastry, 60-lb. tubs, f.o.b. Chicago.....	.12 @12	

LARD.

Prime steam, cash (Bd. Trade).....	@ 6.45	
Prime steam, loose (Bd. Trade).....	@ 5.80	
Kettle rendered, tierces, f.o.b. Chgo.....	@ 7 1/2	
Refined lard, tierces, f.o.b. Chgo.....	@ 7 1/2	
Leaf kettle rendered, tierces, f.o.b. Chicago.....	@ 8 1/2	
Neutral, in tierces, f.o.b. Chicago.....	@ 8 1/2	
Compound, vegetable, tierces, c.a.f.....	@ 7 1/2	

OLEO OIL AND STEARINE.

Oleo stocks.....	@ 6	
Prime No. 1 oleo oil.....	@ 5 1/2	
Prime No. 2 oleo oil.....	@ 5 1/2	
Prime No. 3 oleo oil.....	@ 4 1/2	
Prime oleo stearine, edible.....	@ 6 1/2	

TALLOW AND GREASES.

(In Tank Cars or Drums.)

Edible tallow, under 1% acid, 45 titre.....	4 1/2 @4 1/2	
Prime packers' tallow.....	4 @4	
No. 1 tallow, 10% f.f.a.....	3 1/2 @3 1/2	
No. 2 tallow, 40% f.f.a.....	2 1/2 @2 1/2	
Choice white grease.....	3 1/2 @3 1/2	
A-White grease.....	3 1/2 @3 1/2	
B-White grease, max. 5% acid.....	3 1/2 @3 1/2	
Yellow grease, 10@15%.....	2 1/2 @2 1/2	
Brown grease, 40% f.f.a.....	2 @2	

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b. Valley, points, prompt.....	3 1/2 @3 1/2	
White, deodorized, in bbls, f.o.b. Chgo.....	6 1/2 @6 1/2	
Yellow, deodorized.....	6 1/2 @6 1/2	
Soap stock, 50% f.f.a., f.o.b.....	1 @1	
Corn oil, in tanks, f.o.b. mills.....	4 @4	
Soya bean oil, f.o.b. mills.....	4 @4 1/2	
Cocoanut oil, seller's tanks, f.o.b. coast.....	3 1/2 @3 1/2	
Refined in bbls, f.o.b. Chicago.....	6 1/2 @6 1/2	

Retail Section

Profitable Holiday Trade Western Dealers Offer 13 Plans For Christmas Sales

How many turkeys did you sell for the holidays last year?

After answering that question, consider this one: Could you have sold a greater number through the use of more progressive merchandising methods—new and live promotion plans?

The answer in most cases probably will be "Yes."

A number of retail meat markets in Denver, Colo., last year proved the effectiveness of intensive merchandising by increasing Christmas sales of turkeys from 10 to 100 per cent over the previous year.

In the following paragraphs are listed 13 methods by which dealers in this city secured these results:

J. J. Harpel increased his Christmas turkey sales 100 per cent last year by means of a drive on fowls. One of the most successful promotions employed by this retailer was a radio program, for which the continuities were written by a Thanksgiving turkey buyer. In this program, the customer presented the buyer's viewpoint, rather than that of the merchant, pointing out the advantages of early buying and showing why she had been satisfied with her Thanksgiving purchase.

Early Buying Stressed.

A house circular drive, beginning shortly after Thanksgiving and continuing until Christmas, also brought Harpel excellent results. Each week during this period he put out 6,000 copies of a handbill urging customers to place their orders early and naming the merits of fowls offered. To further encourage early buying, Harpel offered to meet last minute prices of legitimate competitors, thereby insuring customers that they would not lose by placing early orders.

"And how was your Thanksgiving turkey?" one handbill asked. "Of course you'll need another for Christmas," the copy goes on. The bill then described the merchandise offered.

The Harpel store took advantage of market conditions by advertising the fact that due to heavy snows, many poultry raisers had been unable to get their birds to market, and urging that purchases be made immediately in order to be certain of a selection. This appeal brought an immediate response.

A campaign of intensive selling effort in the store, launched immedi-

ately after Thanksgiving, was responsible for dozens of early sales. Clerks constantly reminded every customer of Christmas needs, urging them to buy early. Harpel made 95 per cent of his turkey sales before Christmas week as a result of this campaign.

Mass Window Displays Get Attention.

Harpel has found it highly important to emphasize the fact that fowls are fresh dressed. This fact was stressed by clerks and in all types of advertising. "The average customer has a horror of storage birds, no matter how fine they may be, and the butcher must convince her that his are fresh dressed," says Harpel.

Selection of extra Christmas help who had a regular following of customers was responsible for a sizeable increase in the sale of all kinds of fowl at Mapelli Bros., according to George Mapelli. Extra men telephone their customers, requesting them to make their holiday purchases at the Mapelli store.

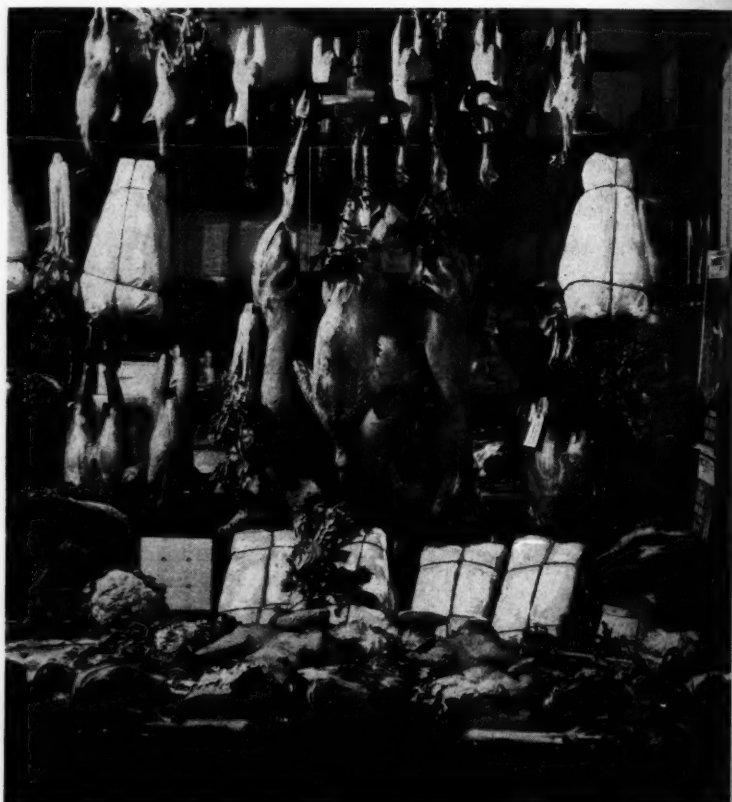
That mass window displays can be made highly effective sales producers has been demonstrated by this store. Every window in the store was filled

with turkeys hung from overhead supports. In the lower half of the window was a huge sign "Christmas Turkeys." Upwards of 50 turkeys are displayed in this manner. This company sells 1,000 turkeys yearly, 18 dozen chickens and in the neighborhood of 100 geese and ducks.

A counter rack built specially for displaying turkeys attracts hundreds of customers each Christmas at the Public Meat Co. The rack, an overhead wooden bar of heavy lumber extending the entire length of the counter and braced every few feet, is fitted with hooks for over 300 turkeys. The rack extends about three feet above the top edge of the counter. This mass array is particularly effective because of the height at which the birds are suspended, according to R. L. Keller, manager. This company sells as high as 15,000 lbs. of turkey for holiday use.

Contest Sells 1,000 Birds.

Donations to churches, lodges and other organizations for Christmas charity work also produce a large volume of business for the Public company. This firm sets aside \$100.00 each Christmas



MASS WINDOW DISPLAYS ARE EFFECTIVE SALES BUILDERS.

Whatever methods are adopted this year to increase sales of Christmas turkeys, attractive window displays should be featured. Mass window displays appear to attract more attention and to get the best results.

for donations. Average returns directly traceable to this proposition amount to over three times that figure.

The Public Meat Co. also advertises holiday meats through church publications—with excellent results. Mr. Keller has found that because of the large amount of Christmas advertising in daily newspapers, it is difficult to "get an audience." For this reason, church paper ads in many cases have proved more effective.

A contest scheme secured upwards of 1,000 turkey sales for the Pike's Peak Market last year. During the months of November and December this firm presented with every meat purchase a ticket entitling the holder to one chance on a radio set and four merchandise prizes of turkeys and baskets of fruit. The customer deposited a stub bearing his name in a box on the counter. The drawing was held on Christmas eve with a Santa Claus presiding. Over 20,000 tickets were distributed. During the 10 days before the holiday, the plan was tied up with a radio advertising program. The plan was one of the most successful ever used, according to proprietor Q. H. Massora.

The Diamond Market attracts attention to holiday meats by displaying whole cattle, sheep and hogs in the window. Six cattle painted in Christmas colors and several sheep and hogs are hung in the store in front of the display windows.

Johnstone's meat market has stimulated holiday trade through the use of a turkey sack of heavy paper. The sack greatly facilitates carrying and is suitable for storing a fowl before cooking. The bags, of 25 lb. capacity, cost but a fraction of a cent.

ADVERTISING MEAT.

(Continued from page 16.)

it needs; (2) the football player and meat; (3) why you should eat meat, etc.

Coaching Meat Salesmen.

The first letter to salesmen explained the campaign as follows:

"It was designed to make selling easier for you; but the campaign itself will not do all of the selling job. Remember that we are endeavoring to tell the story of meat to your customers; to combat the competitive factors that take money from you; to make the public think of meat and a meat diet as something of importance in the upbuilding of their health.

"Your work on the 'firing line' is what will count most.

"The day of the mechanical salesman is over. The meat salesman of today must do more than merely cut meat and place it upon his display counters. He must sell that meat. He must develop personality based upon appearance and cleanliness; he must be ready to offer menu suggestions to the housewife,

utilizing the material which we give to him.

"His voice over the telephone must be courteous; he must aim to develop business by seeing that the products which the housewife receives are the very best. There must be nothing slipshod about his work. Only an all-round man can win in the selling game."

The forty sets of package enclosures given each retailer, one for each week of the campaign, include a great deal of useful and valuable information on meat. They are done in two colors and include recipes for such practical as well as unusual dishes as steak sandwiches, baked sweetbreads, creamed ham and mushrooms in patty cases, frankfurts with creole sauce, curry, meat loaf, Yorkshire pudding to accompany roast beef, beefsteak pie, hamburger steak patties, shoulder of lamb with truffles, Yankee pot roast, kidney soup, baked stuffed lamb or pork chops, stuffed heart, Cornish pasties, cannelloni of beef and many other well known, as well as less well known, dishes by which the housewife can vary her daily menu.

Work With the Clubs.

Another important part of the institute's work involves club meetings. In addition to the two newspaper schools, there will be meat cutting demonstrations, meat days before luncheon clubs, motion pictures pertaining to the industry as a whole, and lectures on meat in the daily diet. Prominent women lecturers and cooking experts will talk before all organizations before which the institute presents its program.

Officers of the Institute are: F. M. Kleppe, president; Peter Bercut, vice-president; J. H. Lesser, vice-president; R. N. Weiss, treasurer, and Frank J. Harrigan, secretary-manager.

Directors representing producers are: E. F. Forbes, California Cattlemen's Association; Earl D. Schlaman, Western Cattle Marketing Association; W. P. Wing, California Wool Growers Association; representing stockyards, E. W. Stephens, Junior Livestock and Baby Beef Show; representing packers, F. M. Kleppe, H. Moffat Co., F. J. Kelly, Western Meat Co.; James H. C. Allan, James Allan & Sons; P. B. Lynch, Grayson-Owen Packing Co.; representing jobbers, Carsten E. Schmidt, Schweitzer & Co., Inc.; A. L. Theiss, Steinbeck & Theiss; representing retailers, R. N. Weiss, Peter Bercut, Abe L. Shapero, J. H. Lesser, Wm. Harper, J. I. Clark and Fred Ast.

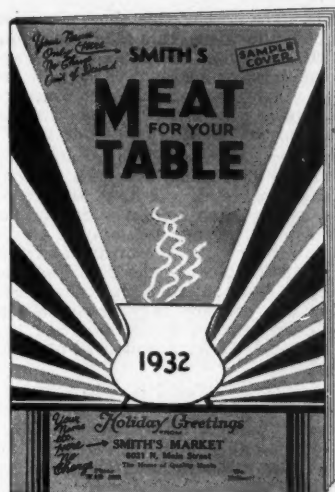
The campaign is being planned and executed for the Institute by the McCann-Erickson advertising agency, through its San Francisco headquarters.

Everybody Works Together.

One of the most gratifying features of the campaign and the formation of the institute thus far is the harmony that has prevailed among the various groups. Each has come to recognize the other's problems. Each group understands the difficulties facing each branch of the industry and all are working for the good of the meat industry.

Each group is fairly represented in the directorate and all are men who enjoy high standing among their fellows.

The institute is prepared to supply publicity material on meat to any section that wishes to spread the gospel of increased meat consumption, according to Secretary-Manager Frank J. Harrigan.



CHRISTMAS BOOK FOR CUSTOMERS.

This combination meat recipe book and 1932 calendar, containing 110 new recipes for beef, veal, pork and lamb dishes, may be obtained by retailers at cost. It makes an excellent holiday gift from the retailer to his customers, and is made individual by printing his name twice on the front cover, both as a part of the title and as a part of the holiday greeting, as indicated above.

The book is available at \$4.95 per 100 copies in any quantity of 100 or more, with no extra charge for imprinting the name. Copies may be ordered from the National Live Stock and Meat Board, or THE NATIONAL PROVISIONER, both at 407 S. Dearborn St., Chicago. A sample copy will be sent on request.

CUTTING DELIVERY COSTS.

Proper planning of the operations involved in the assembling of orders for delivery in retail food stores is a very productive field for reducing costs and increasing net profits, the U. S. Department of Commerce concludes after a study of all costs of operation and maintenance of a number of grocery stores. The report, just released under the title, "Costs, Markets and Methods in Grocery Retailing," is a thorough analysis from the grocer's standpoint of the operations upon which the profit or loss of the business very largely depends. In it are presented the methods for the grocer to use in determining the cost of each of the principal elements of operation and maintenance.

Order assembly, even when most capably performed, is an extremely time consuming and consequently expensive operation for the service store, the report holds. Every person in the establishment, from the proprietor or manager to the cleaning boy, commonly spends considerable time at it every day. A single job which consumes so much of the entire clerk time becomes a fertile field for the growth of wasteful practices, Unnecessary operations, duplication of effort, lost motion and similar faults creep in and take toll of net profit through waste of wages.

The survey findings indicate that order assembly at present is not efficiently conducted in a large proportion of

stores. The cost of this single function in Louisville where this study was conducted, was found to run as high as approximately 5c in each \$1.00 of net sales. Clerks were generally found to be laboring diligently, but under conditions denying possibility of low cost.

In every case studied, order assembly was being performed from the regular display and retail stock of the store. This, the report holds, is faulty for many stores. Order assembly is essentially out-turn from storage and has no rightful place in the retail selling space. Clerks assembling orders get in the way of those serving customers. Confusion results; work is slowed up; the customer is inconvenienced and annoyed.

The solution offered is, wherever the quantity of the business and the size of the store permit, to remove the function of assembly from the retail selling floor. Many stores have access to an alley, corner or back street. In such stores a back room may be set up, equipped with a skeleton stock of the entire unrefrigerated commodity line, and also such surplus stock as need be on hand. Out of such stock order as-

sembly can be conducted in less time than in the old way, as the required commodities will be grouped closely at hand. Clerks engaged in order assembly will no longer crowd upon customers and the clerks serving them. The entire space will be devoted to its proper duty of selling goods. Delivery also will generally be facilitated by such an arrangement and front parking space left open for customer use.

The study presents in detail the results of its analysis of order assembly and delivery service and the allocation of costs to these important functions.

A diagram is included of a specimen store of average size, arranged with the suggested back-room for the work of order assembling. Other illustrations show the movement of clerks in a number of specially conducted tests of order assembly in the actual operations of Louisville stores.

NEWS OF THE RETAILERS.

Samuel W. Miller, Emma, Ind., engaged in the meat and grocery business, has suffered a fire loss estimated at \$25,000.

The Model Market has engaged in the meat business at 1882 Solano ave., Albany, Cal.

L. Seim, Cottonwood, Cal., has opened a meat market and grocery.

Otto Hertvogel has opened a cash and carry meat market at 501 Alpine ave., Grand Rapids, Mich., under the name of Otto's Cash & Carry Market.

B. L. McAdam has remodeled his meat market at 147 N. Main st., Adrian, Mich., and has added groceries.

C. W. Gleason has purchased the Shamrock Market, Fairview, Ore.

H. J. Snively, Kennewick, Wash., has opened a meat market.

Walter McPherson has opened a meat market at Brownsville, Ore.

J. C. Kummer, McMinnville, Ore., has opened a meat market.

R. Springer has engaged in the meat and grocery business at 701 East Stark st., Portland, Ore.

Chas. A. Johnson, Rathdrum, Ida., has sold the Pioneer Meat Market to Bonner Meat Co.

The Monarch Market & Grocery Co., Troutdale, Ore., has opened under the management of Wm. J. Wiser.

Marion Ferrando has engaged in the meat business at 874 Sandy Blvd., Portland, Ore.

Kienow's, 615 E. Morrison st., Portland, Ore., has opened a meat market and grocery, under the management of D. H. Kienow.

Ezekiel Butcher has engaged in the meat business at 540 Umatilla, Portland, Ore.

F. E. Fitts will open a meat market on Sheridan st., Roseburg, Ore.

Fred Carlton, Clearfield, Ia., has opened a grocery and meat market.

Frank J. Zhorne, Traer, Ia., has sold his meat market to D. P. Kennedy.

Leo Hardtke, Preston, Minn., has sold his meat market to Lyle Austin.

Sven Foss, Starbuck, Minn., has sold his interest in the meat business to his partner, Lewis Stenson.

J. F. Nyquist, Willmar, Minn., has opened a meat market.

H. H. Ley, Milbank, S. Dak., has purchased the Gram meat market.

Cornell and Bierlein, Newark, S. Dak., have opened a meat market.

H. B. Highum, McVillie, N. Dak., has opened a meat market.

Oden Furuseth and Adolph Halseth will open a meat market at Bagley, Minn.

SAY IT WITH MEAT.

Since time began, with food supply complete. The normal man has always been discreet; Has chosen wisely of good things to eat, But based each meal upon some sort of meat, No race has flourished otherwise for long, Or reproduced itself, robust and strong Without the building element protein From flesh of swine, in science called porcine, Or else from beef, from genus termed bovine.

Misguided advocates of meat-less days Have sponsored flesh-less menus, which they praise And often land in flowery platitudes, Throughout our populated latitudes, Designed to change the ways of multitudes Who thrive and are content to buy and eat The food of satisfying merit, MEAT.

—JOHN ARNOLD BUTLER

Blayne-Murphy Co., Denver, Colo.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Nov. 25, 1931:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
YEARLINGS: (1) (300-550 lbs.):				
Choice	\$15.50@17.00	\$16.00@17.50
Good	12.50@15.50	12.00@16.00
Medium	10.50@12.50
STEERS (550-700 lbs.):				
Choice	15.00@17.00	15.50@17.00	18.50@17.50
Good	11.50@15.00	11.00@15.50	12.50@15.00
STEERS (700 lbs. up):				
Choice	15.00@17.00	17.50@18.50	15.50@17.00	18.00@16.50
Good	11.50@15.00	13.00@16.50	11.00@15.50	12.50@15.00
STEERS (500 lbs. up):				
Medium	9.00@11.00	9.50@12.50	7.00@12.00	10.00@12.00
Common	7.00@9.00	8.50@9.50	7.00@8.00	8.00@9.00
COWS:				
Good	8.50@9.50	8.50@9.00	8.00@9.00	8.00@9.00
Medium	7.50@8.50	7.50@8.50	7.00@8.00	7.00@8.00
Common	6.50@7.50	7.00@7.50	6.00@7.00	6.00@7.00
Fresh Veal and Calf Carcasses:				
VEAL (2):				
Choice	10.00@11.00	12.00@14.00	10.00@13.00	13.00@14.00
Good	9.00@10.00	9.00@12.00	9.00@10.00	11.00@13.00
Medium	8.00@9.00	8.00@10.00	8.00@9.00	9.00@10.00
Common	6.00@8.00	7.00@8.00	6.00@8.00	7.00@9.00
CALF (2) (3):				
Choice	10.00@11.00
Good	8.00@10.00
Medium	7.00@8.00
Common	6.00@7.00
Fresh Lamb and Mutton:				
LAMB (38 lbs. down):				
Choice	12.00@13.00	12.00@13.00	13.00@14.00	14.00@15.00
Good	11.50@12.50	11.00@12.00	11.00@13.00	13.00@14.00
Medium	10.00@11.50	9.00@11.00	10.00@11.00	12.00@13.00
Common	9.00@10.00	8.00@9.00	9.00@10.00	10.00@11.00
LAMB (30-45 lbs.):				
Choice	12.00@13.00	12.00@13.00	13.00@14.00	14.00@15.00
Good	11.50@12.50	11.00@12.00	11.00@13.00	13.00@14.00
Medium	10.00@11.50	9.00@11.00	10.00@11.00	12.00@13.00
Common	9.00@10.00	8.00@9.00	9.00@10.00	10.00@11.00
LAMB (46-55 lbs.):				
Choice	11.50@12.50	11.00@12.00	12.50@13.50	12.00@13.00
Good	10.50@11.50	10.00@11.00	11.00@12.50	11.00@12.00
MUTTON (Ewe) 70 lbs. down:				
Good	7.00@9.00	7.00@8.00	7.00@8.00	6.00@8.00
Medium	5.00@7.00	5.00@7.00	6.00@7.00	5.00@6.00
Common	4.00@6.00	4.00@6.00	4.00@6.00	4.00@5.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	10.00@11.50	11.00@12.00	10.00@12.00	11.00@12.00
10-12 lbs. av.	10.00@11.50	11.00@12.00	10.00@12.00	11.00@12.00
12-15 lbs. av.	9.50@11.00	10.50@11.50	10.00@11.00	11.00@11.50
16-22 lbs. av.	8.00@9.00	10.00@11.00	8.00@10.00	10.00@11.00
SHOULDERS, N. Y. Style, Skinned:				
8-12 lbs. av.	7.50@8.50	8.00@10.00	8.00@10.00
PICNICS:				
6-8 lbs. av.	8.00@9.00	8.00@9.00
BUTTS, Boston Style:				
4-8 lbs. av.	8.50@10.00	10.00@12.00	9.50@10.50
SPARE RIBS:				
Half Sheets	8.50@10.00
TRIMMINGS:				
Regular	4.00@4.50
Lean	7.50@8.50

(1) Includes heifer yearlings 450 pounds down at Chicago. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

New York Section

AMONG RETAIL MEAT DEALERS.

Eastern District Branch meeting on November 19, week prior to the regular night, because of Thanksgiving, had the usual large attendance. It was decided the members would attend the inter-branch meeting of the Jamaica Branch December 2, and a bus will be engaged for their convenience. Another subject discussed was the turkey situation, and the turkey exchange will be in effect this year. Executive secretary Riester gave a report on his findings with reference to Mayor's committee dole tickets.

Ye Olde New York Branch has sent a special invitation to the members of the Ladies' Auxiliary to attend their open meeting Monday evening, November 30, Pythian Temple, 70th street and Broadway, New York City. They are requested to bring their husbands and naturally there will be a good attendance. An excellent program has been prepared.

It was decided by Bronx Branch at its last meeting to have the turkey exchange, which it started several years ago so successfully, again for Thanksgiving, Christmas and New Years. The fat situation was again discussed. A general protest will be made the public service commission against the new electric light rate schedule.

The bowling contest of the Eastern District Ladies' Auxiliary resulted in Mrs. Al Haas being a winner with Mrs. Ed Stein and Mrs. Theo. Meyer as runners up. Many birthdays have been celebrated by the members. It is rumored it will only be a matter of time when the members will have their own riding academy.

Last Thursday evening members of the Ladies' Auxiliary and their friends enjoyed a theatre party, supper and entertainment. The committee in charge of this successful affair included Mrs. William Kramer, Mrs. A. Werner, jr., Mrs. A. Di Matteo, Mrs. Charles Hemdbt and Miss M. B. Phillips.

Brooklyn and South Brooklyn Branches are having the usual Thanksgiving turkey exchange which has been so successful during the last few years.

Louis Bauer, Bronx Branch, and Mrs. Bauer, celebrated their 41st wedding anniversary November 23rd.

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended November 21, 1931:

	Week ended Nov. 21.	Prev. week.	Cor. week. 1930.
West. dresd. meats:			
Steers, carcasses	2,304	2,267	2,458
Cows, carcasses	686	1,006	601
Bulls, carcasses	162	304	256
Yalls, carcasses	1,647	1,483	1,514
Lambs, carcasses	15,354	15,561	12,584
Mutton, carcasses	913	772	1,629
Pork, lbs.	584,885	619,871	597,185
Local slaughters:			
Cattle	1,519	1,940	1,542
Calves	2,628	2,735	1,985
Hogs	20,035	17,858	14,532
Sheep	7,064	9,571	5,352

NEW YORK NEWS NOTES.

Jack Liston, produce department, Swift & Company, Chicago, spent a few days in New York during the past week.

S. B. Dietrich, beef department, East Side Packing Co., East St. Louis, Ill., spent a few days in New York during the past week.

Arthur P. Thissell, general manager Mission Provision Co., San Antonio, Tex., visited New York for several days during the past week.

A. L. Catts, dressed meats department, Armour and Company, Chicago, visited at the plant of the New York Butchers Dressed Meat Company during the past week.

M. C. Teufel of the Theurer-Norton Provision Company, Cleveland, Ohio, visited New York for a few days during the past week with Mrs. Teufel and their daughter.

Harry M. Sullivan, Long Island representative for the Albany Packing Co., Inc., is receiving the congratulations of his many friends in the trade on the arrival of a baby daughter last week.

Visitors to Wilson & Co., New York plant during the past week, included Vice President W. J. Cawley, W. R. Brown of the legal department, and J. J. Wilke, margarine department, all from Chicago.

Meat, fish, poultry and game seized and destroyed in the city of New York by the Health Department during the week ended Nov. 21, 1931, was as follows: Meat—Manhattan, 171 lbs. Fish—Manhattan, 10 lbs.

The Hygrade Food Products Corporation held its second annual meeting of executives at Detroit on Nov. 14 and 15 for the purpose of reviewing activities during the past year and discussing those for the coming year.

W. D. Priel, for some time manager of the Hygrade Food Products plant at Topeka, Kas., has been transferred to Buffalo, N. Y., as manager of the company's plant at that point. Before joining Hygrade Mr. Priel had been with Armour and Company at Jersey City for a number of years.

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston, week ended Nov. 21, 1931, with comparisons:

	Week ended Nov. 21.	Prev. week.	Cor. week. 1930.
West. dresd. meats:			
Steers, carcasses	2,263	2,353	2,474
Cows, carcasses	1,919	2,046	1,296
Bulls, carcasses	27	24	32
Yalls, carcasses	1,303	1,227	1,543
Lambs, carcasses	22,011	23,530	19,549
Mutton, carcasses	603	789	1,017
Pork lbs.	491,436	512,641	554,226

When in need of expert packing-house workers watch the classified pages of THE NATIONAL PROVISIONER.

SAFETY PENNANT AWARDS.

On recommendation of its Committee on Fire and Accident Prevention the Institute of American Meat Packers has authorized monthly "pennant awards" to plants of member companies which have the minimum lost-time accident records, according to President Wm. Whitfield Woods in a recent Institute bulletin.

Plants will be divided into three classes, and the first awards will be made in February, 1932, to the plant in each class which has the lowest accident frequency rate for the preceding month. The rules under which the awards will be made are given here:

Rule I.—Plants will be divided into three classes:

Class A—Under 250,000 man hours per year based upon employment records for year 1931.

Class B—250,000 to 500,000 man hours per year based upon employment records for year 1931.

Class C—Over 500,000 man hours per year based upon employment records for year 1931.

Rule II.—The pennant will first be issued in February to the plant in each class which has the lowest accident-frequency rate for the preceding month.

Rule III.—The plant in each class receiving a pennant will retain it until the first day of the following month at which time it will be awarded to that plant in the same class which has the lowest accident-frequency rate for the preceding month. Any plant once in receipt of a pennant will be given a certificate of award, which will remain in its possession permanently.

Rule IV.—In case of a tie between two or more plants each plant will receive a pennant.

Rule V.—A lost-time accident is one resulting in death, or in loss of time other than on the day or shift during which the accident occurred, or in dismemberment or loss of functional use of any member for which compensation is payable.

Rule VI.—The form of certification of the accident record shall be acceptable to the Institute of American Meat Packers.

Rule VII.—The accident-frequency rate is the number of lost-time accidents per million hours' work. For example, the frequency rate for a firm working 500,000 hours and having 25 accidents would be 50.

Rule VIII.—Monthly accident reports for any month must be mailed to the Institute office not later than the fifth day of the following month.

Rule IX.—Any contingencies not covered by these rules will be referred to the Committee on Fire and Accident Prevention for decision and its decision shall be final.

Rule X.—Pennants shall be awarded to plants and not to companies.

Members of the Committee on Fire and Accident Prevention are N. L. Brainard, chairman; A. Downing, E. E. Drews, A. B. Drummond, Leslie Holladay, C. B. Magruder, E. J. McCann, W. F. McClellan, I. Thomas Webber and R. E. Yocum.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium	6.00@ 7.75
Cows, common to medium	2.75@ 4.25
Bulls, light to medium	2.50@ 4.50

LIVE CALVES.

Vealers, good to choice	8.00@ 9.00
Vealers, medium	5.00@ 8.00

LIVE LAMBS.

Lambs, good to choice	6.50@ 7.25
Lambs, medium	5.00@ 6.50
Lambs, common	4.00@ 5.00

LIVE HOGS.

Hogs, 148 lbs.	5.25@ 5.50
Hogs, 160-180 lbs.	5.25@ 5.50
Hogs, 210-300 lbs.	4.25@ 4.75

DRESSED HOGS.

Hogs, heavy	8.50
Hogs, 180 lbs.	7.25
Hogs, 100-140 lbs.	7.75@ 8.00
Hogs, 80 lbs.	7.75

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy	18 @ 19
Choice, native, light	18 @ 19
Native, common to fair	16 @ 17

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	17 @ 18
Native choice yearlings, 440@600 lbs.	18 @ 19
Good to choice heifers	16 @ 17
Good to choice cows	14 @ 15
Common to fair cows	10 @ 11
Fresh bologna bulls	7 1/2 @ 8 1/2

BEEF CUTS.

	Western.	City.
No. 1 ribs	22 @ 24	24 @ 26
No. 2 ribs	18 @ 21	21 @ 23
No. 3 ribs	16 @ 18	18 @ 20
No. 1 loins	28 @ 32	30 @ 32
No. 2 loins	22 @ 24	26 @ 28
No. 3 loins	18 @ 20	22 @ 24
No. 1 hinds and ribs	20 @ 23	20 @ 23
No. 2 hinds and ribs	16 @ 19	16 @ 19
No. 3 hinds and ribs	11 @ 15	11 @ 15
No. 1 rounds	15 @ 16	15 @ 15 1/2
No. 2 rounds	14 @ 15	14 @ 15
No. 3 rounds	13 @ 14	12 @ 13
No. 1 chuck	15 @ 16	14 @ 16
No. 2 chuck	13 @ 14	13 @ 14
No. 3 chuck	10 @ 12	11 @ 12
Bolognas	7 1/2 @ 8 1/2	7 1/2 @ 8 1/2
Rolls, reg., 4@6 lbs. avg.	17 @ 18	17 @ 18
Rolls, reg., 4@6 lbs. avg.	17 @ 18	17 @ 18
Tenderloins, 4@6 lbs. avg.	50 @ 60	50 @ 60
Tenderloins, 5@6 lbs. avg.	50 @ 60	50 @ 60
Shoulder clods	11 @ 12	11 @ 12

DRESSED VEAL.

Choice	17 @ 19
Good	15 @ 16
Medium	12 @ 14
Common	9 @ 11

DRESSED SHEEP AND LAMBS.

Lambs, choice	16 @ 17
Lamb, good	14 @ 16
Sheep, good	6 @ 8
Sheep, medium	5 @ 7

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	11 @ 12
Pork tenderloins, fresh	35 @ 40
Pork tenderloins, frozen	30 @ 35
Shoulders, city, 10@12 lbs. avg.	14 @ 16
Shoulders, Western, 10@12 lbs. avg.	9 @ 10
Butts, boneless, Western	13 @ 14
Butts, regular, Western	11 @ 12
Hams, Western, fresh, 10@12 lbs. av.	10 @ 11
Hams, city, fresh, 6@10 lbs. av.	13 @ 20
Picnic hams, Western, fresh, 6@8 lbs. average	9 @ 10
Pork trimmings, extra lean	10 @ 11
Pork trimmings, regular 50% lean	6 @ 7
Spareribs, fresh	10 @ 11

SMOKED MEATS.

Hams, 8-10 lbs. avg.	20 1/2 @ 22
Hams, 10@12 lbs. avg.	20 @ 21 1/2
Hams, 12@14 lbs. avg.	18 1/2 @ 20 1/2
Picnics, 4@6 lbs. avg.	14 @ 15
Picnics, 6@8 lbs. avg.	12 @ 14
Rollettes, 8@10 lbs. avg.	14 1/2 @ 15 1/2
Beef tongue, light	22 @ 24
Beef tongue, heavy	24 @ 27
Bacon, boneless, Western	23 @ 27
Bacon, boneless, city	17 @ 20
City pickled bellies, 8@10 lbs. avg.	14 @ 16

FANCY MEATS.

Fresh steer tongues, untrimmed	18c a pound
Fresh steer tongues, l. c. trim'd	35c a pound
Sweetbreads, veal	25c a pound
Beef kidneys	60c a pair
Mutton kidneys	15c a pound
Livers, beef	10c each
Oxtails	41c a pound
Beef hanging tenders	15c a pound
Lamb fries	26c a pound
	10c a pair

BUTCHERS' FAT.

Shop fat	@ .50 per cwt.
Breast fat	@ .75 per cwt.
Edible suet	@ .02 per lb.
Cond. suet	@ 1.00 per cwt.

GREEN CALFSKINS.

	5-9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals	.85	.90	.95	1.35
Prime No. 2 veals	.65	.65	.70	1.10
Buttermilk No. 1	.50	.55	.60	...
Buttermilk No. 2	.35	.40	.45	...
Branded grubby	.1	.20	.30	.40
Number 3	.1	.15	.20	.35

BUTTER.

Creamery, extra (92 score)	@ 32
Creamery, firsts (88 to 89 score)	@ 30
Creamery, seconds (84 to 87 score)	@ 27 1/2 @ 28 1/2
Creamery, lower grades	@ 26 1/2 @ 27

EGGS.

(Mixed Colors.)

Extra dozen	@ 38
Extra, firsts, dozen	@ 34
Firsts	@ 31
Checks	@ 20 1/2

LIVE POULTRY.

Fowls, colored, via express	@ 20
Fowls, Leghorn, via express	@ 15

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.	23 @ 25
Western, 48 to 54 lbs. to dozen, lb.	20 @ 22
Western, 48 to 47 lbs. to dozen, lb.	18 @ 20
Western, 36 to 42 lbs. to dozen, lb.	17 @ 19
Western, 30 to 35 lbs. to dozen, lb.	16 @ 18

Fowls—fresh—dry pkd.—12 to box—prime to fcy.:	
Western, 60 to 65 lbs. to dozen, lb.	26 @ 27
Western, 48 to 54 lbs. to dozen, lb.	23 @ 25
Western, 48 to 47 lbs. to dozen, lb.	21 @ 23
Western, 36 to 42 lbs. to dozen, lb.	20 @ 22
Western, 30 to 35 lbs. to dozen, lb.	19 @ 21

Chickens, fresh, 12 to box, prime to fancy:	
Western, under 17 lbs. to dozen, lb.	28 @ 30

Ducks—	
Maryland, prime to fancy	19 @ 22

Squabs—	
White, ungraded, per lb.	30 @ 45

Turkeys, fresh—dry pkd.:	
Young toms, choice	37 @ 39
Young hens, choice	37 @ 39

Fowls, frozen—dry pkd.—12 to box—prime to fcy.:	
Western, 60 to 65 lbs. to dozen, lb.	25 @ 26
Western, 48 to 54 lbs. to dozen, lb.	22 @ 23
Western, 48 to 47 lbs. to dozen, lb.	20 @ 21

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended Nov. 19, 1931:

	Nov. 13	14	16	17	18	19
Chicago	29 1/2	30 1/2	31	31 1/2	31 1/2	31 1/2
New York	32	33 1/2	32	33	33	32
Boston	32	33 1/2	32 1/2	33	33	32 1/2
Phila.	33	34 1/2	33 1/2	34	34	33

Wholesale price carlots—fresh centralized butter—90 score at Chicago:

	25 1/2	26	26 1/2	26 1/2	26 1/2	26 1/2
Receipt of butter by cities (tubs):						

	This week.	Last week.	Last year.	Since Jan. 1—1931.	1930.
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Chicago	42,735	32,419	29,768	2,938,637	2,862,137
N. Y.	57,501	40,297	50,345	3,345,403	3,298,184
Boston	16,600	12,291	9,906	900,964	956,452
Phila.	19,494	13,207	15,168	1,074,070	993,114

Total	136,429	107,214	106,187	8,347,164	8,109,887
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Cold storage movement (lbs.):

	In	Out	On hand	Same week-day last year.
	Nov. 19.	Nov. 19.	Nov. 20.	
Chicago	881,551	223,064	10,743,822	28,005,019
New York	17,310	70,079	3,433,485	9,612,403
Boston	15,000	58,847	2,706,961	6,851,878
Phila.	45,760	25,520	801,206	1,956,601
Total	459,621	378,480	17,745,374	42,115,901

FERTILIZER MATERIALS.
BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton ex vessel Atlantic ports	@ 22.00
Ammonium sulphate, double bags, per 100 lb. f.a.s. New York	@ 2.00
Blood dried, 15-16% per unit	@ 2.50
Fish scrap, dried, 11% ammonia, 10% B. F. L. f.o.b. fish factory	2.50 @ 3.00
Fish guano, foreign, 13@14% ammonia, 10% B. F. L.	3.00 @ 3.50
Fish scrap, acidulated, 6% ammonia, 3% A. F. A. Del'd Balt. & Norfolk	2.20 @ 2.50
Soda Nitrate in bags, 100 lbs. spot	@ 1.75
Tankage, ground, 10% ammonia, 15% B. F. L. bulk	1.60 @ 1.70
Tankage, unground, 9@10% ammonia	1.40 @ 1.50

Phosphates.

Foreign, bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@ 19.00
Bone meal, raw, India, 4 1/2 and 50 bags, per ton, c.i.f.	@ 18.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% fat	@ 1.00

Potash.

Manure salt, 20% bulk, per ton	@ 11.00
Kalmit, 14% bulk, per ton	@ 1.50
Muriate in bags, basis 80%, per ton	@ 17.50
Sulphate in bags, basis 90%, per ton	@ 18.00

Beef.

Cracklings, 50% unground	@ 8.00
Cracklings, 60% unground	@ 8.00

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces	75.00 @ 80.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces	45.00 @ 50.00
Hack or striped hooft, per ton	45.00 @ 50.00
White hooft, per ton	45.00 @ 50.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	75.00 @ 80.00
Horns, according to grade	75.00 @ 80.00

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York for week ended November 21, 1931, with comparisons:

	Week ended Nov. 21.	Prev. week.	Cur. week.
West. drsd. meats:			
Steers, carcasses	6,393 1/2	7,961	6,822 1/2
Cows, carcasses	852	904	750
Bulls, carcasses	221	144	150
Veals, carcasses	12,319	9,196	1,250
Lambs, carcasses	35,196	26,672	3,200
Mutton, carcasses	2,018	1,189	1,200
Beef cuts, lbs.	321,650	335,375	446,000
Pork, lbs.	1,787,428	2,319,863	4,300
Local slaughters:			
Cattle	8,656	9,202	4,000
Calves	13,007	13,312	13,100
Hogs	62,294	62,914	52,200
Sheep	77,911	84,291	90,000

MEAT IMPORTS AT NEW YORK.

For week ended November 21, 1931:

Point of origin.	Commodity.	Amount.
Argentina—Canned corned beef		20,079 lbs.
Canada—Beef extract		2,397 lbs.
Canada—Pork cuts		8,701 lbs.
Canada—Bacon		1,615 lbs.
Canada—S. P. hams		15,000 lbs.
Czechoslovakia—Sausage		4,260 lbs.
England—Beef extract		2,400 lbs.
England—Bacon		1,120 lbs.
England—Sausage		1,400 lbs.
France—Ham		111 lbs.
France—Sausage		13 lbs.
Germany—Sausage		3,943 lbs.
Germany—Ham		3,185 lbs.
Holland—Ham		2,190 lbs.
Hungary—Sausage		1,160 lbs.
Ireland—Bacon		5,074 lbs.
Ireland—Ham		200 lbs.
Italy—Sausage		10,613 lbs.
Norway—Meat cakes		2,906 lbs.
Uruguay—Canned meats		88,914 lbs.

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